

Celeriac, Apple Salad With Hazelnut Vinaigrette

In the fall & winter this salad has it all; local celeriac (also known as celery root), celery, fennel, apples & hazelnuts all from our Farmer's Markets. What luck! You know what they say "eat your roots". Celeriac may not be beautiful looking but it has a lovely delicate celery flavour that is terrific in soups or even mashed potatoes!

Makes 4 – 6 Servings

For the Vinaigrette:

2 Tbsp. Dijon mustard
2 Tbsp. white wine vinegar
1 Tbsp. fresh lemon juice
½ tsp. salt
½ small garlic clove, pressed
¼ cup hazelnut oil + extra for drizzling (opt.) or use all EVOO
2 Tbsp. EVO

NB: You can add a bit of liquid honey to the dressing if you find it a little too sharp.

Whisk all ingredients together except the two oils. Combine the oils & slowly whisk to combine dressing.

For the Salad:

1 medium celeriac, peeled, cut into matchstick-size strips, blanched**
1 medium fennel bulb, halved lengthwise, thinly sliced
1 unpeeled Gala apple, cut into strips

Garnish:

Parmigiano-Reggiano shavings
2 Tbsp. each finely chopped celery leaves, Italian (flat-leaf) parsley
½ cup Toasted hazelnuts**

Combine the celeriac, fennel & apple in a large bowl. Toss with the vinaigrette. Place the salad on 4 - 6 individual salad plates; top with the Parmigiano-Reggiano, celery leaves, parsley & toasted hazelnuts.

****If you would like to see how to blanch the celeriac, please go to [Blanching Vegetables](#).**

****If you would like to see how to toast the hazelnuts, please go to [Toasting Nuts](#).**