



RECIP
Celeriac Slaw



NOURISH
FOOD SCHOOL



FareShare
North East

RECIPE

Celeriac Slaw

MAKES
4 side servings

LEVEL
Easy

TIME
20 minutes

INGREDIENTS

1 red onion, finely sliced
1/4 of a celeriac, peeled and finely sliced or grated
15g of fresh herbs, finely chopped
50ml Cider Vinegar
1 teaspoon sea salt
1 tablespoon of sugar
1 lemon
100ml natural yoghurt

HOW TO MAKE IT

1. Prepare the onion, celeriac and herbs as described in the ingredients list.
2. Add the onion and celeriac to a bowl with the vinegar, salt, sugar and leave to pickle for 15 minutes (or longer).
3. Drain the pickle liquid, then add the lemon juice, yoghurt and herbs and mix well.
4. Taste and season with salt and black pepper.

INGREDIENT SWAPS	STORE IT
SWAP celeriac FOR any other veg such as carrots and cabbage	Store in an airtight container, refrigerate and keep for up to 1 week.
SWAP cider vinegar FOR any other vinegar (but not malt vinegar)	USE IT DIFFERENTLY
ADD grated apple or pear if you like	Serve as a side dish, a sandwich filling or mixed with pasta for a pasta salad