



Kohlrabi Salad with Capers & Mustard Oil

serves 2

- 1 shallot
- 1 tablespoon red wine vinegar
- pinch sugar
- 1 tablespoon capers
- 4 small fresh kohlrabi
- 2 teaspoons Dijon mustard
- 2 tablespoons mustard oil
- 3 tablespoons chopped parsley
- sea salt & freshly ground black pepper, to taste

Peel and thinly slice the shallot and mix with the vinegar and sugar in a small bowl.

Soak the capers in water in another small bowl.

Trim, halve and thinly slice the kohlrabi. Place in a medium bowl and toss with the mustard, oil, parsley and shallot mixture. Drain capers, coarsely chop and add to salad. Season with salt and pepper and toss everything together.