



Celery & Bottarga Salad

This salad is really made to your taste, so it requires a bit of experimentation. Make it in large or small quantities, but eat it right away.

- celery
- fresh lemon juice
- chile oil, or olive oil
- bottarga
- parmesan

Cut celery on the diagonal into about 2 cups of thin slices. Remove any long strings. Place in a medium bowl with high sides.

Add 1-2 tablespoons lemon juice (to taste) and a couple of teaspoons of chile oil (also to taste) and toss very well to coat. Transfer to a serving bowl or plate.

Slice bottarga paper-thin, and pile atop celery. Use as much as you like and/or can afford.

Using a peeler, shave a few thin slices of parmesan over and around.

Inhale.