



Celeriac and Apple Slaw

*from Yotam Ottolenghi's "New Vegetarian" column in The Guardian
serves 4-6*

- 120g (about 3/4 cup) quinoa
- 3 tablespoons white wine vinegar
- 2 tablespoons superfine sugar
- 1 teaspoon salt
- 1 red onion, peeled and sliced very thinly
- 4 tablespoons olive oil
- ¼ head celeriac (250g after peeling and slicing)
- 2-3 granny smith apples (350g after coring and slicing)
- 2 teaspoons poppy seeds
- 1 red chile, sliced thinly on an angle
- 1/2 ounce coriander leaves, roughly chopped

Rinse quinoa thoroughly and drain. Bring a small saucepan of water to a boil, add the quinoa and simmer for 10 minutes. Drain into a fine sieve, run under cold water and then shake well to remove all the water. Leave to cool down.

While the quinoa is cooking, put the vinegar, sugar and salt in a medium mixing bowl and whisk to dissolve. Add the onion and, using your hands, rub the liquid into it. Add the olive oil, stir and set aside to marinate.

Peel the celeriac, cut it into 3mm thick slices and then cut the slices into long, 3mm-wide strips. Place these at once in a large mixing bowl, along with the lemon juice, and stir well – this will help prevent discoloration.

Quarter the apples, remove and discard the cores, and cut the fruit into matchstick-shaped pieces similar to the celeriac. Add the apple to the celeriac bowl and stir well,

so it, too, gets a protective coat of lemon juice. (The apples and celeriac can also be cut using a mandolin or a food processor.)

To finish, add the onion and any juices from its bowl to the apple and celeriac mix, then stir in the cooked quinoa, poppy seeds, chile and coriander. Taste and add extra salt, sugar or vinegar, if you need them – you're aiming for a pungent, sweet and sour flavor.