

Smoked Salmon Remoulade



Preparation Time:

Under 30 mns

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Ingredients per serving:

- 4 cooked asparagus
- 1 celery root, peeled, washed, and shredded
- 2 Tablespoons lemon juice
- 1 large slice or 2 small slices of smoked salmon
- A few leaves of lettuce, washed and dry
- Pieces of grapes and mango for decoration

For the Mayonnaise (4 servings):

- 1 egg
- 1 teaspoon vinegar
- 1 Tablespoon mustard
- Pepper
- 4 oz. olive oil

Boil or steam the asparagus for 5 mns.

Prepare the celery root and sprinkle with lemon.

For the mayonnaise, mix all ingredients in a blender for 20 seconds.

Mix the mayonnaise with the shredded celery root.

Refrigerate.

Plate all components in a creative way, using your own imagination.

For more details on this recipe, please watch the video provided for your convenience.