

Celeriac & Fennel Carpaccio Salad

from: *The Starry Island Café & Studio Michaelino*

Salad:

- 1 Medium Bulb Celeriac (about size of Small Fist)
- 1 Medium Bulb Fennel
- ½ Can Chick Peas, Drained
- ½ Can Artichoke Hearts (in water) Drained and Julienne Cut
- 6 ounces Pitted Nicoise olives (preferred) or Small Pitted Kalamata Olives
- 3 Tbsp. *Nonpareil* Capers. Drained and Rinsed.
- Juice of 1 Fresh Lemon

Dressing:

- 3 Ounces Sherry Vinegar
- 6 Ounce Extra Virgin Olive Oil
- 3 Cloves Garlic, finely minced or pressed
- 1 Tbsp. Dijon (or Similar) Mustard
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. Dried Herbs of Provence, or Mixture of Thyme, Oregano & Rosemary
- ½ Tsp Fresh Ground Black Pepper (or to Taste)
- ¼ Tsp. Salt (or to taste)

Serving:

- 3 -4 Ounce Piece of Parmigiano Reggiano Cheese
- 2 Stalks Green Onions/Scallions , chopped fine
- 2 Tablespoon Chopped Parsley

Peel outer skin of celeriac, then use peeler (or mandolin) to slice bulb wafer thin. Toss with lemon juice in 3 quart bowl immediately to prevent browning. Remove any outer leaves of fennel that are discolored. Reserve top fern for garnish. Tear next 2 or 3 layers off bulb and then tear each leaf (or slice) into 1/2" wide strips. Thinly slice/julienne remaining core and toss fennel with celeriac. Mix in rest of salad ingredients.

Combine dressing ingredients in mixing bowl and whisk until blended. Add to salad and toss. Chill for one to four hours in refrigerator.

Just before serving, toss in freshly chopped green onions, fennel fern and parsley. With hand peeler or large grater, slice cheese into wafer thin flakes on top of salad and lightly toss and serve. Alternately, top individual servings liberally with wafer thin flakes of cheese.

Serves 4 as side dish or first course.