



Ham and Celeriac Remoulade



Makes 4

Ingredients

500g celeriac – peeled and grated

Mayonnaise

Dijon or wholegrain mustard

Lemon juice

4 slices of good quality assured ham

8 slices of wholemeal bread

Butter or low fat spread

Iceberg lettuce

Method

- 1 Peel and grate the celeriac into a bowl
 - 2 Add the mayonnaise, mustard and lemon juice and mix well
 - 3 Refrigerate the remoulade until required. (It should keep in the fridge for up to 2 days)
 - 4 Spread the slices of bread with the butter or low fat spread
 - 5 Place $\frac{1}{4}$ of the shredded iceberg onto a slice of bread
 - 6 Spread $\frac{1}{4}$ of the remoulade onto another slice of bread
 - 7 Lay a slice of ham on top of the iceberg lettuce and place the slice of bread with the remoulade face down onto the ham
 - 8 Cut the sandwich in half and either place into a sandwich pack or serve on a plate
- 