

LIDIA™

MOZZARELLA AND CELERY SALAD

Insalata di Mozzarella e Sedano

SERVES 6

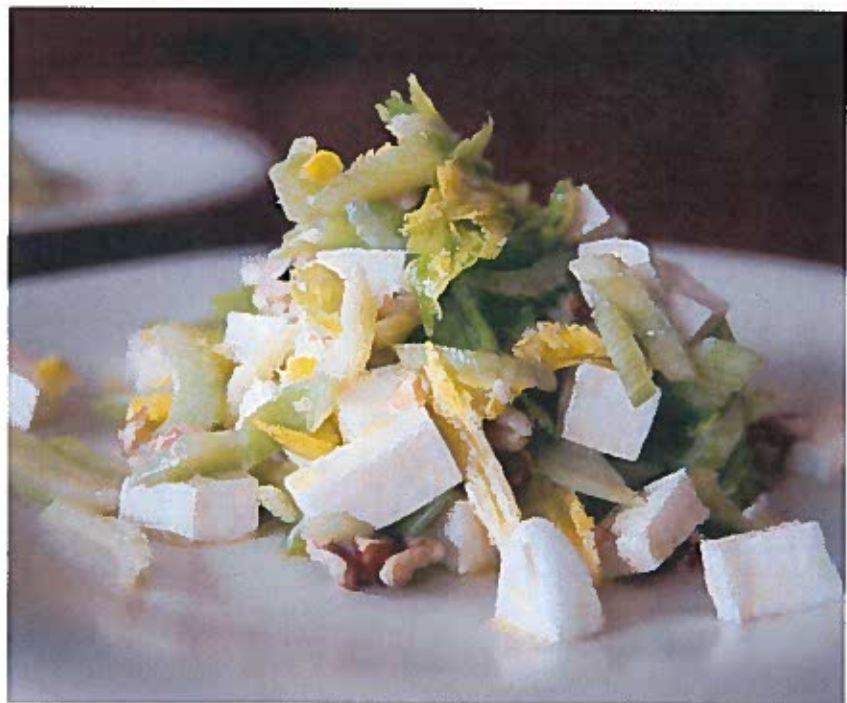
NOTES

Everybody is familiar with the Caprese salad, the perfect combination of tomato and mozzarella, or mozzarella and roasted peppers. This recipe made with celery instead is a fresh and tasty alternative, especially in the winter months, when tomatoes are not at their best.

INGREDIENTS

- 2 TABLESPOONS FRESH LEMON JUICE
- 2 TEASPOONS DIJON MUSTARD
- ¼ TEASPOON KOSHER SALT
- 3 TABLESPOONS -EXTRA-- VIRGIN OLIVE OIL
- 1 POUND FRESH MOZZARELLA, CUBED
- ½ CUP WALNUTS, TOASTED AND COARSELY CHOPPED
- 2 CUPS CELERY THINLY SLICED ON THE BIAS, WITH SOME LEAVES

DIRECTIONS



In a serving bowl, whisk together the lemon juice, mustard, and salt. Then slowly whisk in the olive oil to make a smooth dressing. Add the mozzarella, walnuts, and celery. Toss well with the dressing, and serve. Or you can plate a more formal version with fanned, sliced mozzarella and the dressed celery and walnuts on top.