

# Marinated celeriac

Total time **50 mins**   **15 mins** preparation time   **5 mins** cooking time   **30 mins** resting time

## INGREDIENTS

**2 portion(s)**

### Marinade:

- 3 tbsp**   Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
- 2 tbsp**   mayonnaise
- 2 tsp**   mustard
- 1 tsp**   maple syrup

### Salad:

- 300 g**   celeriac
- 0.5**   Granny Smith apple
- 1 pinch**   of salt

### Garnish:

- 1 tbsp**   roasted pine nuts
- 6**   snack cherry tomatoes (also step 3)
- 1 pinch**   sprig flat-leaf parsley

## PREPARATION

### Step 1

**3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **2 tbsp** mayonnaise - **1 tsp** maple syrup  
Mix all the ingredients for the marinade in a bowl.

### Step 2

**300 g** celeriac - **0.5** Granny Smith apple - **1 pinch** of salt  
Peel and shred the celeriac and apple.  
Sprinkle a pinch of salt over the celeriac and let it steep for at least 30 minutes, then pat dry with paper towels.

### Step 3

Sauce for the marinade - **1 tbsp** Roasted pine nuts - **6** snack cherry tomatoes - **1 pinch** sprig flat-leaf parsley  
Place the apple and celeriac in the bowl from step 1 and coat with the marinade. Refrigerate for at least 1 hour. Sprinkle the roasted pine nuts over the dish along with the tomatoes and parsley.