

Kohlrabi Remoulade – a salad for winter

For 2-3, depending on your appetite. Adapted from a recipe by Nadine Abensur.

These knobbly veggies come in two colours, purple and apple green. Both taste exactly the same. It's awfully good. The kohlrabi is crisp, mustardy and excellent on its own; the avocado and tomato are buttery and sweet-hot. A gorgeous combination.

For the remoulade:

2 small-ish, kohlrabi, thickly peeled
2 heaped tablespoons of good quality mayonnaise (see below)
3 fat green olives, pitted and finely chopped
1 small clove of garlic, crushed
Small palmful of hazelnuts, roasted, cooled and chopped
2 teaspoons of grain mustard
Sea salt and pepper

For the salsa:

3 small tomatoes (or a good handful of cherry ones)
1 ½ tablespoons of sweet chilli sauce
1 ripe but firm large Hass avocado
1 ½ tablespoons of extra virgin olive oil (optional)
1 tablespoon of parsley, very finely chopped (optional)
Handful of leaves (lettuce mix, arugula, spinach, whatever you like)

For the remoulade: Grate the kohlrabi coarsely (nothing fancy, just your normal cheese grater). Place the kohlrabi in a bowl and add the mayonnaise, chopped olives, garlic, hazelnuts and grain mustard. Season with a little salt and pepper and mix well. Set aside.

For the salsa: Chop the tomatoes small, place in a bowl with their juices and stir through the sweet chilli sauce. Peel and cut the avocado into 2.5 cm (1 inch) dice. Add to the tomato mixture, taste for seasoning (adding a little more sweet chill if need be) and stir gently to just combine. Set aside.

Mix the extra virgin olive oil and parsley together – this is really is just gilding the lily; leave it out if you can't be bothered.

Divide the leaves between two or three plates (depending, of course, on how many you are). Place a mound of the salsa on top. Carefully place a mound of the remoulade on top of this. Drizzle a little of the parsley oil if you're using it around the plate and serve at once.