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CHEF'N PULL'N SLICE MANDOLINE

Innovative mandoline has a revolutionary design for safe slicing. Place your fruits and vegetables in safety hood, brace with hand guard, then slide plane back and forth for perfectly precise slices.

A Chef'n Pull'n Slice Mandoline

Video

Exclusive A safe slicing design for straight, french fry and julienne cuts.

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B Dijon Mustard Kit

New & Exclusive Not shown. Add chardonnay and white wine vinegar to our dry mix for homemade mustard in about a week.

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CELERY ROOT and CARROT REMOULADE

PREP TIME 15 MIN SERVES 6-8

- 1 cup mayonnaise
- 1 Tbs. whole-grain mustard
- 2 tsp. Dijon mustard
- 2 tsp. fresh lemon juice, plus more, to taste
- ¼ cup capers, drained and roughly chopped
- ¼ cup chopped fresh herbs, such as parsley, tarragon, chives, chervil and/or dill
- Kosher salt and freshly ground pepper, to taste
- 2 medium celery roots, trimmed, peeled and cut into ¼" julienne
- 4 carrots, peeled and cut into ¼" julienne

1. In bowl, stir together mayonnaise, mustards, 2 tsp. lemon juice, capers and herbs. Season remoulade with salt and pepper.
2. In large bowl, stir together celery roots and carrots. Stir in remoulade to taste. Adjust seasonings with salt, pepper and lemon juice.

—Williams-Sonoma Kitchen

