



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

CRUNCHY WINTER SLAW

SERVES 4

¼ cup red quinoa
½ cup water
3 tablespoons white-wine vinegar
2 tablespoons palm sugar
1 teaspoon sea salt
1 shallot, peeled and sliced very thinly
¼ cup extra virgin olive oil
1 tablespoon walnut oil
1 head celeriac
¼ cup dried tart cherries
¼ cup unsalted sunflower seeds
2 teaspoons poppy seeds
1 green chilli, seeded and sliced thinly on an angle
Small handful of coriander leaves, roughly chopped

THE STEPS:

- Rinse the quinoa.
- Place quinoa and water in a small saucepan and bring to a boil over medium high heat.
- Once the mixture is boiling reduce heat and simmer for 12 minutes.
- Remove from heat and set aside.
- Place the vinegar, oils, sugar and salt in a medium mixing bowl and whisk to dissolve the sugar.
- Add the onions and quinoa, stir well then set aside to marinate.
- Peel the celeriac then cut it into large slices.
- Using the shredding disc on your food processor, shred celeriac.
- Add the shredded celeriac, dried cherries, sunflower seeds and sliced chillies to the quinoa mixture and toss well.
- Sprinkle with poppy seeds and chopped coriander.

THE LOVE: Work quickly with the celeriac so that it doesn't turn brown before you get it in the marinade.