

Be Inspired BY *Roberta!*

FOOD ~ WINE ~ TRAVEL



Swiss Kohlrabi & Herb Salad

The Swiss love creamy salad dressings, often using yoghurt to supply both the creaminess and a little tang. Finely sliced root vegetables such as kohlrabi or celeriac are often served this way. As celeriac are much larger than kohlrabi, you'd need about half a small one for this salad.

Serves 4 as a side dish



INGREDIENTS

- 2 small kohlrabi
- 1 bunch chives, finely sliced
- Handful dill or fennel fronds, finely sliced

Horseradish Dressing

- ½ cup plain natural yoghurt
- 2 tablespoons prepared horseradish
- 1 tablespoon agrodolce white wine vinegar
- Salt flakes, to taste

METHOD

1. Slice the kohlrabi thinly using a Japanese mandolin, then stack slices on top of each other and cut into thin matchsticks. Place in a large bowl.
2. Add chives and dill.
3. Make Horseradish Dressing: whisk yoghurt, horseradish, vinegar and salt together.
4. Pour dressing over kohlrabi and herbs and toss to combine well.
5. Cover and refrigerate until ready to serve.