Celery and Parsley Salad

Serves 3 – 4 as a side salad

- 1 head of celery
- 3 handfuls of wild rocket leaves (about 50 - 60 g)
- 6 heaped tbs Giant Italian parsley leaves

For the dressing:

- 3 tbls lemon juice
- 3 tbls olive oil
- 1 tsp freshly ground black pepper
- ½ tsp salt

To garnish:

- Pare a block of parmesan cheese with a cheese slicer (a potato peeler works just as well!) to make about 30 g of curly shavings of cheese
- Remove the outer 2 or 3 sticks from the celery as these tend to be a bit stringy. You can add them to soups and stews.
- Break the remaining celery stalks apart and reserve the leaves. Slice them thinly on the diagonal.
- Add them to your salad bowl along with the rocket, parsley leaves and the chopped celery leaves. If the parsley and rocket are very large then tear the leaves into smaller pieces.
- Combine the dressing ingredients in a small bowl with a fork or shake in a small jar.
- Just before serving drizzle the dressing over the salad and top with the parmesan shavings.