

ROOT VEGETABLE SALAD

SERVES 4

Chef Maria Hines, Tilth Restaurant, Seattle

- 1 sprig thyme
- 1 parsnip, peeled and cut into small dice
- 1 medium celery root, peeled and cut into small dice
- 1 large carrot, peeled and cut into small dice

For the vinaigrette:

- 1/4 cup chopped parsley
- 1 sprig tarragon, leaves finely chopped
- 1 sprig chervil, fronds finely chopped
- 3 chive stalks, finely chopped
- 1 cup crème fraîche
- 1 tablespoon red wine vinegar Salt and pepper to taste

Directions:

In a pot of boiling water, add the thyme and diced parsnip and celery root. Cook for several minutes until tender. Remove the parsnip and celery root from the water and set aside. In the same pot, add the diced carrot and blanch until tender. Strain and add to the parsnip and celery root. Set aside to cool.

For the vinaigrette, combine the parsley, tarragon, chervil and chives with the crème fraîche and red wine vinegar. Add salt and pepper to taste. Toss dressing with root vegetable mixture.