

Celery and parmesan salad

<p>Ingredients</p> <ul style="list-style-type: none">• 1/2 cup (125ml) extra virgin olive oil• 3 eschalots, finely chopped• 2 anchovy fillets in oil, drained, finely chopped• 1 tsp toasted celery seeds (see note)• 1 tsp celery salt (see note)• 2 tsp grated lemon zest and 1/4 cup (60ml) lemon juice, plus extra wedges to serve• 1 bunch celery (with leaves), thinly sliced• 2 cups flat-leaf parsley leaves, torn• 2 cups mixed micro herbs• 2/3 cup toasted walnuts• 1/2 cup (40g) finely grated parmesan	<p>Equipment</p> <p>Measuring spoons Sharp knives whisk Mixing bowl Chopping boards</p>
<p>What to do</p> <ol style="list-style-type: none">1. Whisk oil, eschalot, anchovy, celery seeds, salt, lemon zest and juice. Stand for 1 hour (or as long as possible).2. Combine celery, herbs, walnuts and parmesan in a large bowl, then toss with the dressing. Place salad on a platter and serve with lemon wedges.	