

RAW MUSHROOM AND CELERY SALAD

3/4 POUND OF LARGE WHITE BUTTON MUSHROOMS
1 HEAD OF CELERY
1 LEMON
OLIVE OIL
PARMESAN CHEESE
ITALIAN PARSLEY

GRIND A GENEROUS AMOUNT OF BLACK PEPPER IN THE BOTTOM OF YOUR SALAD BOWL. ADD A PINCH OF SEA SALT. SQUEEZE IN THE JUICE OF 1/2 A LEMON. WHISK TOGETHER WITH ABOUT 1/3 CUP OF A FRUITY VIRGIN OLIVE OIL.

PEEL THE TOUGH SKIN FROM THE OUTER STALKS OF THE CELERY. TRIM OFF THE BULB END. WITH EITHER A MANDOLIN OR THE THINNEST SLICING BLADE OF A FOOD PROCESSOR, SLICE THE CELERY INTO VERY THIN ROUNDS. IF USING A MANDOLIN, HOLD THE STALKS TOGETHER TIGHTLY AS YOU PULL THEM ACROSS THE BLADE. PLACE CELERY IN SALAD BOWL.

TRIM THE MUSHROOM STEMS FLUSH WITH THE BOTTOMS. USING A SHARP KNIFE, SLICE THE MUSHROOMS 1/4 INCH THICK. LAYER THEM ON TOP OF THE SLICED CELERY.

PLUCK ABOUT A CUP OF PARSLEY LEAVES FROM THEIR STEMS.

JUST BEFORE SERVING, SHAVE STRIPS OF PARMESAN OVER THE SALAD WITH A VEGETABLE PEELER.

TOSS THE SALAD. SCATTER PARSLEY ON TOP.

SERVES 6