



Celery Tonnato

The vegan version of the Italian long-running favourite vitello tonnato.

Healthier – but not the least less yummy.

If you don't like celery – still try it out. I hate celery usually but prepared like this in the Italian way it is very delicious and I love it!

And last but not least – it is a quickie. This antipasto is done without a lot of cooking but will vow your vegan guests for sure.

Ingredients

1 celery
2 EL olive oil
1 teaspoon herb salt

10 pitted olives
1 small onion
3 cornichons
35 g capers
120 g chickpeas
75 ml vegan mayonnaise
optional a bit of water

capers and olives for decoration

Instructions

- peel the celery, cut it in 4 quarters and slice it into thin slices
- mix the celery slices with oil and salt in a bowl
- preheat the oven to 180 C and bake your celery slices on a tray with parchment paper until soft (approx. 20-25 mins)
- put olives, onion, cornichons, capers, chickpeas and mayonnaise in a food processor and blitz until soft and smooth; you might want to add a bit of water to make it more liquid
- arrange the celery slices on a plate, cover with the sauce and decorate with some olives and capers
- serve with bread