

Truffled Celery Salad over Fresh Mozzarella

This salad is good without the truffle oil, too, or if you should be so lucky to possess a bottle of truffle vinegar, this is a great salad to use it on.

INGREDIENTS:

- 4 celery stalks, thinly sliced (include some of the leaves, which should be chopped)
- 2 tablespoons chopped Italian parsley
- 1 shallot, chopped; or 2 tablespoons finely chopped red onion
- 1 garlic clove, chopped
- A few drops of good-quality truffle oil
- 1 tablespoon extra virgin olive oil
- 1 teaspoon white wine vinegar or sherry vinegar
- Juice of ¼ lemon
- Salt and pepper to taste
- 6 ounces fresh mozzarella (the fresher the better)

INSTRUCTIONS: Combine the celery, parsley, shallot and garlic. Toss with a few drops of truffle oil, then dress with olive oil, vinegar, lemon juice, salt and pepper. Taste, and correct seasonings.

Slice the mozzarella and arrange on plates. Spoon the celery salad over the mozzarella.

Serves 4

PER SERVING: 170 calories, 8 g protein, 5 g carbohydrate, 13 g fat (7 g saturated), 33 mg cholesterol, 113 mg sodium, 1 g fiber.