

Chef John39s Waldorf Salad

Jacob · 30/09/2024



Prep Time

4

Difficult

Medium

Servings

4 servings

Description

A fruit salad has to be pretty darn good to actually get a name and the venerable Waldorf salad is certainly worthy Embellish this as you see fit but I really like it best with just the four ingredients seen here Things like dried cranberries can add a nice seasonal touch but for me the chewy fruit gets in the way of that addictive crunchycrisp texture

Ingredients

- - ¾ cup mayonnaise - ¼ cup creme fraiche - ½ lemon
- juiced - 1 tablespoon finely chopped tarragon - ½ teaspoon white sugar - ¼ teaspoon salt - 1 pinch freshly ground black pepper - 1 pinch cayenne pepper - 2 large crisp
- sweet apples
- cut into 1/2-inch cubes - 1 cup cubed (1/4 inch) celery root
- soaked briefly in cold water
- drained well - 1 cup quartered seedless green grapes - ½ cup toasted walnut pieces

Instructions

1. Whisk mayonnaise
2. creme fraiche
3. lemon juice
4. tarragon
5. sugar
6. salt
7. black pepper
8. and cayenne together in a bowl. Place apples
9. celery root
10. grapes
11. and walnut pieces in a large bowl. Toss with about 1/2 cup of dressing. Add more dressing until salad components are well coated but not swimming in dressing. You might not need all the dressing. Serve immediately or cover and refrigerate for up to 24 hours.