



Roasted heirloom carrots with Persian fetta

By Miele

15 minutes

20 minutes

6

Serves

INGREDIENTS

600 g heirloom baby carrots, peeled, tops trimmed 80 g olive oil 1 tbsp caster sugar 1 tsp English mustard powder 1 tsp smoked paprika ½ tsp cumin powder ½ tsp coriander powder ½ tsp fennel seeds 2 tsp finely chopped lemon thyme Salt flakes, to taste Ground pepper, to taste

Herb dressing

50 g parsley leaves, picked and washed 50 g mint leaves, picked and washed 1 tsp lemon zest 100 ml lemon juice 250 ml extra virgin olive oil Salt flakes and pepper, to taste

To serve

100 g Persian fetta, crumbled 30 ml olive oil 2 tbsp almond flakes, toasted 2 tbsp torn parsley leaves

Additional appliance

Oven with AirFry
Miele's new AirFry function
(available in selected
ovens) creates crispier
results compared to using
the regular Fan Plus
setting.

This recipe can be cooked using the same setting as above but using AirFry.

Cooking times may be reduced.

METHOD

- 1. Preheat the Oven on Fan Plus at 180°C.
- 2. Mix together oil, sugar, mustard, paprika, cumin, coriander, fennel, thyme and toss with the carrots until evenly coated. Season with salt and pepper.
- 3. Transfer to a universal tray and place into the oven on shelf level 2. Cook for 20 minutes or until caramelised and tender.

Herb dressing

- 1. Place parsley, mint and zest into a tall mixing jug and pulse with a stick blender until coarsely chopped.
- 2. Add oil and lemon juice and pulse to combine. Season with salt flakes and pepper.

To serve

Place warmed carrots into a large serving bowl and top with crumbled fetta. Drizzle with olive oil and scatter almonds and parsley over the top. Serve with herb dressing.