



**Miele**

# Roasted carrots, sherry vinegar

By Michael Meredith

**15 minutes**

Preparation Time

**25 minutes**

Cooking Time

**8**

Serves

## INGREDIENTS

1 kg baby carrots, multi-coloured if possible  
60 ml (¼ cup) olive oil  
180 g (½ cup) honey  
60 ml (¼ cup) sherry vinegar  
¼ cup roughly chopped parsley leaves  
Salt flakes and pepper, to taste

## METHOD

1. Preheat oven on Moisture Plus with Fan Plus at 190°C with 1 manual burst of steam and follow the prompts.
2. Place carrots in a gourmet oven dish and toss in the olive oil. Place in the oven on shelf level 2, release burst of steam immediately and cook for 10 minutes.
3. While carrots are cooking, mix together the honey and sherry vinegar.
4. After 10 minutes add the sherry and honey mixture to the carrots and toss.

Continue to cook for a further 15 minutes, or until the carrots are nicely caramelised.

## To serve

1. Place carrots on a serving dish, season with salt and pepper and garnish with baby parsley.