



**Miele**

# Coffee braised carrots with rye, dill and maple crème fraîche

By Miele

**10 minutes**

Preparation time

**1 hour 30 minutes**

Cooking time

**4**

Serves

## INGREDIENTS

### Rye

2–3 slices dark rye bread,  
torn into small random  
sized pieces  
2 tbsp extra virgin olive oil  
Sea salt, to taste

### Braised carrots

500 g baby or young  
carrots, scrubbed and  
trimmed  
½ cup coffee beans, dark  
roast  
Neutral oil  
Sea salt, to taste

### Maple crème fraîche

1 cup crème fraîche  
1 tbsp maple syrup  
Sea salt, to taste

### To serve

Small bunch fresh dill,  
leaves picked

## METHOD

### Rye

1. Preheat the oven on Fan Plus at 160°C.
2. In a small bowl, add the rye pieces, the extra virgin olive oil and a pinch of salt and toss to combine. Transfer to a baking tray.
3. Place into the oven on shelf position 2 and cook for 15 minutes, or until crisp. Allow to cool.

### Braised carrots

1. Preheat the oven on Conventional at 180°C.
2. In a large bowl, add the carrots and coffee beans. Drizzle with oil, season with a large pinch of salt and toss to combine. Transfer into a gourmet oven dish with a lid.
3. Place the carrots into the oven on shelf position 2 and cook for 1 hour 15 minutes.

### Maple crème fraiche

1. Mix the crème fraiche and maple syrup together and season with a little salt.

### To serve

1. Spread some crème fraiche onto a large serving platter, arrange the carrots on top, sprinkle over the rye pieces and garnish with fresh dill. Serve hot or at room temperature.

### Hints and tips

- A neutral oil such as sunflower or grapeseed oil works well in this recipe.
- Use new sweet carrots for this dish.
- We recommend the Coffee Supreme, Supreme Boxer coffee beans.