Carrot salad

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

with radish and crunchy bread crisps

Carrots

600 g carrots

Bread crisps

1 Bread rolls, cut into 8 slices, each about 3 mm thick

Some olive oil

Some fleur de sel

Dressing

5 tbsp olive oil

3 tbsp apple balsamic vinegar

Some fleur de sel

Serving

Some horseradish, grated

50 g salted pistachios, blanched and chopped

½ bunch of radishes, cut into thin slices

Some edible flowers

Carrots

Peel the carrots, quarter lengthways and cut into about 1 cm thick pieces. Place in the perforated stainless steel tray. Put the stainless steel tray in the middle shelf position.

Cook at 100 °C for 15 minutes using the steam mode.

Allow the carrots to cool down.

Bread crisps

Preheat the cooking space to 140 °C using the hot air mode.

Place the slices of bread on a lined baking tray, drizzle with olive oil and sprinkle with fleur de sel.

Bake in the middle shelf position for 15 minutes until crispy.

Dressing

Whisk all the ingredients together in a bowl.

Serving

Mix the carrot, dressing and horseradish in a bowl.

Garnish the carrot salad with the pistachios, sliced radish, edible flowers and bread crisps.

Cooking steps

Steaming 100 °C for 15 Mins

Remove the food from the cooking space. Prepare.

(Pre-)heat cooking space to 140 °C with Hot air

Preheating finished. Put the food in.

Hot air 140 °C for 15 Mins

Accessories

Perforated stainless steel tray

Baking tray

Additional information

Created on	08.08.2025