



Lukewarm root vegetable salad

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

200 g baby carrots
200 g baby beetroots
200 g celeriac
200 g parsley roots
200 g yellow carrots
Salt
Pepper

(For)varm ovnrummet til 230°C i Varmluft med damp

Wash the vegetables. Peel the celeriac, parsley roots and yellow carrots. Top and tail the vegetables and cut into mouth-sized pieces.

Place the vegetables on a lined baking tray, season with salt and pepper and put into the preheated cooking space. Cook.

Sæt retten ind

Varmluft med damp 230°C i 15 Min.

100 g radishes
1 tbsp parsley, chopped
4 tbsp walnut oil
2 tbsp balsamic vinegar, white
Salt
Pepper

Wash and quarter the radishes.

Toss the cooked vegetables while still warm in the walnut oil and balsamic vinegar. Add the parsley and radishes at the end, season with salt and pepper to taste.





Tilbehør

Baking tray

Yderligere oplysninger

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