



Miele

Roasted heirloom carrots with Persian feta

By Miele

15 minutes

Preparation time

20 minutes

Cooking time

6 servings

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 ground cumin
½ tsp ground coriander
2 tsp finely chopped lemon thyme
Salt flakes and pepper, to taste

Herb dressing

¼ cup parsley leaves
¼ cup mint leaves
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 feta, crumbled
30 ml olive oil
2 tbsp almond flakes, toasted
2 tbsp torn parsley leaves

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

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

Additional appliance method

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.