

Miele

Roasted carrots with sherry vinegar

By Michael Meredith

15 minutes

Preparation time

25 minutes

Cooking time

8 servings

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
Salt flakes and pepper, to taste
¼ cup baby parsley leaves

Miele accessories

Gourmet oven dish

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 the 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 the 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.