

**Miele**

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

By Miele

**10 minutes**

Preparation time

**1 hour 30 minutes**

Cooking time

**4 serves**

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

### Crème fraiche

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

## **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.

### **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.