



Roasted carrots, Cafe
de Paris butter, hazelnut
dukkah, crispy kale



Roasted carrots, Cafe de Paris butter, hazelnut dukkah, crispy kale

INGREDIENTS:

SERVES 4

Roasted carrots,	5ml Madeira cooking wine	Hazelnut dukkah:	Crispy kale:
Cafe de Paris butter:	½ lemon	5g sesame seeds	300g curly kale
1.2kg carrots	½ orange	3g cumin seeds	15ml olive oil
20g shallot	5g Dijon mustard	3g coriander seeds	Pinch of salt
150ml olive oil	5g fresh tarragon	2g nigella seeds	
10g garlic	2g fresh chives	5g crushed almonds	
5g fresh thyme	2g fresh thyme	5g crushed hazelnuts	
2g curry powder	100g unsalted butter	Pinch of salt	
5g capers	Salt to taste		
5ml brandy			

METHOD:

1. Wash and peel carrots, toss in the oil and season, then roast at 170°C for 30 minutes or until tender
2. Cut carrots into large chunks
3. For the Cafe de Paris butter soften the butter, then finely dice the shallots and garlic and chop the capers. Add to the butter along with the curry powder, juice and zest of half the lemon and orange, followed by the madeira and brandy. finally add the chopped, herbs, mustard and salt. mix well and set aside. This can be made in advance and stored in the fridge or freezer
4. Hazelnut dukkah: Toast all the nuts and seeds (low fan) at 170°C for 5-8 minutes or until nuts are golden brown and seeds are fragrant. Keep coriander and cumin separate to the other. Blitz the coriander and cumin briefly. Pulse the nuts and other seeds to break up slightly. Mix everything together.
5. Crispy kale: Remove the stalks from the kale and break the leaves into 4-5cm pieces wash well and dry in a salad spinner. Toss the kale with the oil and salt. Dehydrate in a dehydrator or low oven set to 70°C until completely crisp.
6. Serve the carrots with the hazelnut dukkah and crispy kale on a plate.