

carrots, apple & horseradish

adapted from Food & Travel Deutschland
Chez Chloe @ wendyellenthomas.com

Ingredients:

1-2 bunches of baby carrots depending on size

1 ½ T butter

½ cup water

1 ½ tsp sugar

½ tsp salt

small slice of lemon

2 T horseradish cream

½ apple peeled and diced

Crème fraîche

Parsley minced for garnish

Fresh horseradish finely grated for garnish

Instructions:

Cut out from parchment paper a "cover" with a hole in the middle to lightly cook carrots.

Wash, peel and trim carrots.

Heat up water, salt, sugar and a small knob of butter in a frying pan. Just as the butter melts, add the carrots, squeeze slice of lemon and throw in the pan.

Cover carrots with paper and cook for about 5-8 minutes on med high till al-dente then remove the paper, turn down to medium and cook a little more allowing the water to evaporate.

Ideally, once water is evaporated, the carrots are cooked to your liking. I prefer them cooked but still with a little crunch.

Add diced apple. They heat up but barely cook.

Add cold butter and horseradish cream. Toss gently with tongs.

Season to taste with more salt, pepper or more horseradish as you like.

Garnish with a dollop of crème fraîche, fresh minced parsley and fresh finely grated horseradish.

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