ROASTED CARROT AND PICKLED RADISH

WITH GREEN TAHINI
Recipe by Pete Evans

Cook Time 45 minutes | Serves 2-4 as a side

In the '70s, when I was growing up, honey carrots were a bit of a gourmet thing. Since then, the carrot has taken a back seat in the culinary world. I believe it needs to reclaim its spot at the top, as it truly is a delicious and versatile ingredient. For this recipe, I have teamed roasted carrot with a green tahini sauce and some pickled radish and dukkah to add a lovely crunch and some much-needed spice. Perfect served with grilled fish, roast lamb or chicken. This dish was inspired by chef Tom Walton, who makes vegetables shine like no one else!

Ingredients

CARROTS & RADISH
sea salt and freshly ground black pepper
4 large carrots, cut into 1cm thick rounds
½ teaspoon ground cumin
2 tablespoons coconut oil or good-quality animal fat, melted
12–15 pieces of Pickled Radish
1 handful of dill fronds
2 tablespoons dukkah

GREEN TAHINI
3 tablespoons hulled tahini
80g Coconut Yoghurt
2 tablespoons lemon juice
2 tablespoons olive oil
2 large handfuls of curly or flat-leaf parsley leaves
1 handful of dill fronds
2 spring onions, sliced
2 garlic cloves, chopped

Method

Preheat the oven to 200°C (180°C fan-forced). Line a large baking tray with baking paper.

Place all the green tahini ingredients in a high-speed blender, add some salt and pepper and blend until smooth and creamy. The sauce should be slightly thick like a mayonnaise; add some water if needed.

Bring a large saucepan of water to the boil. Blanch the carrot for 5 minutes. Drain and allow to cool slightly.

Place the carrot in a bowl, add the cumin and oil or fat, season with salt and pepper and toss to coat. Arrange the carrot in a single layer on the prepared tray. Roast for 30 minutes, or until the carrot is golden and tender.

To serve, spoon the green tahini onto a platter and smear to cover the base.

Arrange the roasted carrot and pickled radish on top, then sprinkle on the dill and dukkah.

LET'S COOK THAT BOOK
Sponsored by House
We are Cooking, Dining and Entertaining 24/7 houseUK.com
AU: house.com.au
UK: houseuk.com
#showusyourhouse
#letscookthatbook

Eat Your Greens by Pete Evans, Published by Plum, RRP $39.99, Photography by William Meppem