



Lukewarm root vegetable salad

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Preparation

200 g baby carrots
200 g baby beetroots
200 g celeriac
200 g parsley roots
200 g yellow carrots
Salt
Pepper

(Pre-)heat cooking space to 230 °C with Hot air + steaming

Wash the vegetables. Peel the celeriac, parsley roots and yellow carrots. Top and tail the vegetables and cut into mouth-sized pieces.

Place the vegetables on a lined baking tray, season with salt and pepper and put into the preheated cooking space. Cook.

Put the food in

Hot air + steaming 230 °C for 15 Mins

100 g radishes
1 tbsp parsley, chopped
4 tbsp walnut oil
2 tbsp balsamic vinegar, white
Salt
Pepper

Wash and quarter the radishes.

Toss the cooked vegetables while still warm in the walnut oil and balsamic vinegar. Add the parsley and radishes at the end, season with salt and pepper to taste.





Accessories

Baking tray

Additional information

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