



# Carrot salad

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

with radish and crunchy bread crisps

## Carrots

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600 g carrots

## Bread crisps

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1 Bread rolls, cut into 8 slices, each about 3 mm thick

Some olive oil

Some fleur de sel

## Dressing

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5 tbsp olive oil

3 tbsp apple balsamic vinegar

Some fleur de sel

## Serving

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Some horseradish, grated

50 g salted pistachios, blanched and chopped

½ bunch of radishes, cut into thin slices

Some edible flowers





## Carrots

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Peel the carrots, quarter lengthways and cut into about 1 cm thick pieces. Place in the perforated stainless steel tray. Put the stainless steel tray in the middle shelf position.

Cook at 100 °C for 15 minutes using the steam mode.

Allow the carrots to cool down.

## Bread crisps

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Preheat the cooking space to 140 °C using the hot air mode.

Place the slices of bread on a lined baking tray, drizzle with olive oil and sprinkle with fleur de sel.

Bake in the middle shelf position for 15 minutes until crispy.

## Dressing

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Whisk all the ingredients together in a bowl.

## Serving

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Mix the carrot, dressing and horseradish in a bowl.

Garnish the carrot salad with the pistachios, sliced radish, edible flowers and bread crisps.

## Cooking steps

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**Steaming 100 °C for 15 Mins**

**Remove the food from the cooking space. Prepare.**

**(Pre-)heat cooking space to 140 °C with Hot air**

**Preheating finished. Put the food in.**

**Hot air 140 °C for 15 Mins**

## Accessories

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Perforated stainless steel tray

Baking tray

## Additional information

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