



# Lukewarm root vegetable salad

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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

### **(For)varm ovnrummet til 230°C i Varmluft med damp**

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.

### **Sæt retten ind**

**Varmluft med damp 230°C i 15 Min.**

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.





## Tilbehør

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Baking tray

## Yderligere oplysninger

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