



# 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

---

Created on 27.02.2023

