

# Cumin & Honey Carrot Salad with Saffy & Gremolata Dressing

{ serves 4 as a side }



## Ingredients:

3-4 bunches heirloom or dutch carrots  
2 tbsp olive oil  
2 tbsp honey  
1 tsp cumin seeds  
¼ tsp chilli flakes – *optional*  
1 tbsp thyme sprigs  
salt & pepper to taste  
½ cup smoked almonds, roughly chopped  
275g jar of Yarra Valley Dairy Saffy  
herbs to garnish

## Dressing:

¼ cup of Yarra Valley Dairy Saffy oil  
1 tsp cumin seeds  
3 tbsp parsley, finely chopped  
½ clove of garlic, crushed  
2 tsp honey  
zest of 1 lemon  
juice of 1-2 lemons  
salt & pepper to taste

## Method

Pre heat oven to 180 °C.

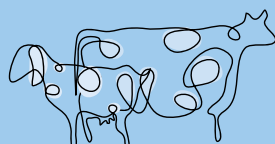
Trim & scrub carrots. Cut large carrots in half length-wise & smaller carrots leave whole. Place carrots on an oven tray. Drizzle combined olive oil, honey, thyme, spices, salt & pepper over carrots.

Roast in oven, tossing occasionally until carrots are cooked and golden. *Approximately 20-30 minutes.*

Place all dressing ingredients in a jar with lid. Shake vigorously to combine. *Alternatively whisk together in a bowl.*

Place carrots on serving platter, drizzle with the dressing.

Sprinkle crumbled Yarra Valley Dairy Saffy & smoked almonds. Garnish with herbs.



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