

Cumin & Honey Carrot Salad with Persian Fetta and Gremolata Dressing

SERVES: 4-6



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 Persian Fetta
- herbs to garnish

Dressing

- ¼ cup of Yarra Valley Dairy Persian Fetta oil
- 1 tsp cumin seeds
- 1 generous pinch of quality saffron threads
- 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

1. Pre heat oven to 180 °C.
2. 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.
3. Roast in oven, tossing occasionally until carrots are cooked and golden. Approximately 20-30 minutes.
4. Place all dressing ingredients in a jar with lid. Shake vigorously to combine. Alternatively whisk together in a bowl.
5. Place carrots on serving platter, drizzle with the dressing. Sprinkle crumbled Yarra Valley Dairy Persian Fetta & smoked almonds. Garnish with herbs.

