

## **CARROT AND BROWN BUTTER PUREE**

### **EQUIPMENT**

SMALL PERFORATED TRAY, CHEF KNIFE, BLENDER, SMALL POT

### **INGREDIENTS**

2 MEDIUM CARROTS, 60GM CREAM, 50GM BUTTER, SALT

### **METHOD**

CUT OFF THE CARROT TOPS, SLICE THE CARROT IN HALF LENGTHWAYS THE CUT INTO SMALL PIECES

PLACE THE CARROT PIECES ON A PERFORATED TRAY AND SEASON. PLACE IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 25 MINS

WHILE THE CARROTS COOK PLACE THE BUTTER IN A SMALL POT AND MELT OVER LOW HEAT, ONCE FOAMING AND STARTING TO BROWN REMOVE FROM HEAT AND POUR INTO A JUG AND SET ASIDE

WHEN CARROTS ARE COOKED REMOVE FROM THE OVEN AND PLACE INTO THE BOWL OF A BLENDER ALONG WITH CREAM AND BUTTER AND A LITTLE EXTRA SALT

BLEND UNTIL YOU REACH A SMOOTH PUREE

### **HINTS & TIPS**

- DO NOT PEEL THE CARROTS, THE MAJORITY OF THE FLAVOUR IS JUST UNDERNEATH THE SKIN
- TRY THIS WITH ANY ROASTED MEAT OR POULTRY
- IF YOUR HOSTING A PARTY PUREES LIKE THIS CAN BE MADE A DAY IN ADVANCE AND WARMED AND ADDED TO ANY DISH
- AS AN ALTERNATIVE USE SWEET POTATO OR PUMPKIN
- IF YOU FIND THE PUREE IS A LITTLE THICK, WHILE BLENDING ADD A LITTLE WATER UNTIL YOU ACHIEVE A SMOOTH CONSISTENCY