

Cape carrots 'chefs cut'



Ingredients

Ingredients for 10 servings:

1.5 kg Ardo Carrots chef's cut

100 g Ardo Shallot

10 g Flat-leaf parsley

100 g butter or margarine

200 ml vegetable bouillon

Cape herb mix

salt and pepper

Preparation

1. Sauté the shallots in the butter or margarine.
2. Add the carrots and bouillon and bring to the boil.
3. Season with salt, pepper and the Cape Herbs and continue to simmer until the desired tenderness is achieved.
4. Finish off with the flat parsley.

Allergens

Milk

Celery



We preserve nature's gifts