



Smoked Yoghurt & Carrot Salad



the Smart Oven™ Pro

Breville

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Prep 25 minutes / Cook 45 minutes



Serves 4



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150g Greek style yoghurt

50ml milk

3 bunch baby carrots, washed, top left on

4 tablespoons olive oil

Pinch of salt

Freshly cracked black pepper

1 handful flat leaf parsley

2 cloves smoked garlic, substitute with regular garlic if smoked not available

2 tablespoons dukka

1 tablespoon almonds

1 tablespoon sultanas

1 tablespoon grated Parmesan

100g honey

2 tablespoons Chardonnay vinegar

½ tablespoons orange flower water, optional

Method

- 1. In a bowl, mix together yoghurt and milk to make it looser and easier to spread. Set aside.*
- 2. Line roasting pan with baking paper.*
- 3. Insert wire rack into rack position 3, bottom shelf. Select ROAST/220°C/15 minutes. Press START to preheat.*
- 4. Cut tops from 1 bunch of carrots and set aside.*
- 5. Once preheat has finished, place carrot tops into the baking dish and bake for 15 minutes or until slightly crisp.*
- 6. Transfer to a mortar and pestle or a small blender. Smash tops and parsley together until they start to break up, then add garlic, dukka, almonds, sultanas, Parmesan and a little salt. Smash or pulse for a few minutes more until it you have a rough paste.*
- 7. Add oil, vinegar and orange flower water, (if using) and mix to form a carrot top pesto. Cover and set aside.*
- 8. Select ROAST/220°C/30 minutes. Press START to preheat. Season carrots with a little olive oil, salt and pepper. Place carrots into the baking tray and bake for 20-30 minutes or until tender.*
- 9. Add carrots to a mixing bowl. You can slice some in half if you like, then dress the carrots with pesto.*
- 10. Place yoghurt on a plate, top with carrots and serve.*