



*Carrot Salad with Yoghurt & Carrot-top Pesto*



the Smart Oven™ Air Fryer  
with Element iQ™ System

**Sage**®

# Carrot Salad with Yoghurt & Carrot-top Pesto



Prep 20 mins / Cook 30 mins



Serves 4



the Smart Oven™ Air Fryer

3 bunches baby carrots, washed, peeled,  
leaves attached

4 tbsp olive oil

½ bunch flat leaf parsley

2 tbsp dukkha

1 tbsp almonds

1 tbsp sultanas

1 tbsp grated Parmesan

Sea salt

2 tbsp chardonnay vinegar

½ tbsp orange blossom water

Freshly ground black pepper

150 g Greek style yoghurt

1 clove garlic, finely chopped

60 g honey

1. Insert the wire rack into the middle shelf. Preheat the oven. Select ROAST/ CONVECTION/220°C/15 mins and press start.
2. Cut the carrot tops (leaves) from the carrots and set aside the carrots. Place ½ of the carrot tops into a roasting pan, toss with 1 tbsp of the olive oil and bake for 15 mins or until slightly crisp. Discard the remaining tops.
3. Transfer the baked carrot tops to a mortar and pestle. Smash the tops and the parsley together until they start to break up, then add garlic, dukkha, almonds, sultanas, Parmesan and a pinch of salt. Smash for a few mins more until it is a rough paste.
4. Add 2 tbsp of the oil, vinegar and orange blossom water and give it a good mix to form a carrot-top pesto. Cover and set aside.
5. Preheat the oven. Select ROAST/ CONVECTION/200°C/30 mins and press start.
6. Season the carrots with remaining olive oil, salt and pepper. Place them into the roasting pan and bake for 30 mins or until tender.
7. Add the carrots to a mixing bowl and toss the carrots with the pesto.
8. In a bowl, mix together the yoghurt and garlic and season with salt and pepper.
9. Place yoghurt on a serving plate, top with carrots, drizzle with honey and serve.