

Puff pastry with chunky sautéed carrots



Ingredients

800g Ardo Chunky sautéed carrots

400g Ardo Small Brussels sprouts

400g Ardo Honey glazed parsnips

500g Ardo Sweet potato mash

20g Ardo Provence herb mix

1 Puff pastry sheet 60x40

Olive oil

1 dl cream

30g honey

100g butter

Nutmeg

Pepper and salt

Preparation

1. Make rectangle puff pastry bases and bake them in the oven till golden brown and crispy.
2. Heat up the sweet potato puree with the cream and 50g butter. Season with pepper and salt.
3. Season the chunky sautéed carrots with pepper and salt, honey, olive oil and the Provence herb mix.
4. Ovenbake together with the honey glazed parsnips, 10-12 minutes at 180-200°C.
5. Bake the brussels sprouts in the pan, with the rest of the butter, pepper, salt and some nutmeg.
6. Cool down all ingredients.
7. Fill the puff pastry with the sweet potato puree and present the vegetables on top of it.
8. Perfect for take away menu's or event catering.

Allergens

Lactose

Gluten



We preserve nature's gifts