

heute gibt es...

Balsamicomöhren



Ingredients: (For 4 people)

- 500g Urkarotten
- 50g Butter
- 1 tablespoon of sugar
- 50ml dark balsamic vinegar
- some fresh parsley
- Salt and pepper

Preparation:

1. bring to a boil in a pot of salted water.
2. Peel Urkarotten, slice and once the water is boiling for 5 minutes blanch it.
3. melt in the meantime the butter in a skillet over medium heat.
4. Drain the blanched carrots, add the butter and stir briefly in it.
5. Now stir in the sugar and deglaze everything with the balsamic vinegar.
6. Add the chopped parsley, salt and pepper, close the pan with a lid and leave for the carrots over low heat for 10 minutes.
7. Try the end and if necessary again to taste with salt and pepper. Serve warm to lukewarm.