

ELEVATE YOUR EVENT

CHRISTMAS 2024 RECIPES
BY SIMON WOOD

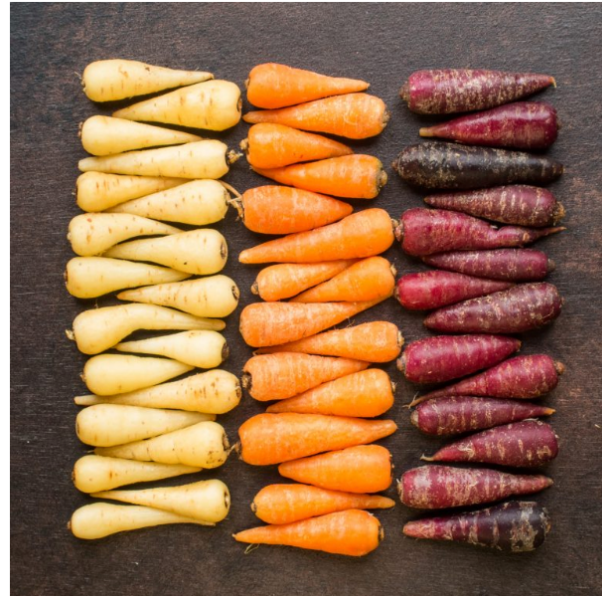


CHRISTMAS CARROTS

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INGREDIENTS

5kg	Cleaned Chantenay Carrots
1 litres	Carrot juice
1 litres	Water
250g	White wine vinegar
300g	Caster sugar
2	Star anise
40	Whole Black peppercorns
25g	Fine Cooking Sea Salt
10	Bay Leaf
1	Pack Thyme



METHOD

Usually Chantenay carrots do not need cleaning, the recipe below is for mixed colours

If needed use a Ball Scoop to take off the tops of the carrot

If needed using a clean green scour scrub the carrots once scrubbed using keep each colour separately

In a large Saucepan add in all the ingredients including the cleaned carrots, bring to the boil and then turn down and simmer for 20 minutes before checking the carrots are just cooked.

It is important not to cook them to far as they need to go through a re-gen process and we do not want to over cook them.