

CARROT AFFAIR

RECIPE BY CPH GOOD FOOD



Everybody loves carrots and chocolate, so why not combine them? This salad combines crunchy, roasted carrots, pungent chili, fresh cilantro and acidic lime. A perfect match with our Coffee – its intensity just boosts the flavor!

SERVES 4, AS A SIDE DISH

600g small carrots – washed or peeled

2 tbsp. olive oil (not extra virgin)

A pinch of salt

½ -1 mild red chili, thinly sliced & deseeded

The juice of 1 lime

25 g Coffee from Chocolate and Love

Plenty of fresh cilantro, to garnish

DIRECTIONS

Heat the olive oil in a pan over medium/high heat.

Add the carrots, turn the heat down to medium, sprinkle with salt and fry them for 5 minutes, tossing them around every now and then. They should be golden but still firm, with some bite to them.

Let the carrots cool a bit, while you chop or grate the chocolate.

Transfer the carrots to a platter and sprinkle with red chili, the juice of the lime, chocolate and plenty of fresh cilantro.