

Carrot chermoula

Preparation time: 20 minutes

Cooking time: 10 to 15 minutes

Ingredients (for one person):

- 2 medium carrots.
- 1 clove of pasted garlic.
- 2 tablespoons of olive oil.
- 1 teaspoon of lemon juice.
- A bouquet of fresh parsley and coriander finely chopped.
- ½ teaspoon of cumin.
- 1 teaspoon of sweet paprika
- Pinch of ginger.
- Pinch of turmeric
- Pinch of Salt
- Pinch of hot chili pepper.

Preparation

Cut the extremities of the carrots, peel them and cut into 1cm rounds.

Chop finely the parsley and coriander, paste the garlic, and add those ingredients to the carrots into the saucepan.

Add 2 tablespoons of olive oil, a teaspoon of sweet paprika, a pinch of ginger, turmeric, salt and, hot chili if you like.

Cook on a high heat for 2 minutes to caramelize the garlic. Move from time to time so that it does not stick. Then fill the saucepan just covering the carrots with boiling water, cover and let cook. Once the carrots are cooked (crunchy or soft according to your preference), evaporate any remaining water, turn off the heat then add half a tea spoon of cumin and fresh lemon juice to taste.

This salad can be served cold or warm.