

## HEIRLOOM CRUDITIÉS



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
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### Ingredients

#### HEIRLOOM CRUDITIÉS

##### Heirloom Carrots

- 3 heirloom carrots in different colours, blanched and peeled

##### Beetroot Dust

- 1 beetroot, sliced and fried till crisp
- 1 cup garlic crumbs (cooked in butter)

##### Black Sesame Dust

- 2 tbsp black sesame
- ¼ tsp cumin
- 1/8 tsp cayenne pepper



- ½ tsp salt

### **Nettle Dust**

- A handful of nettle leaves

### **Sherry Butter**

- 100g mascarpone whipped
- 50g unsalted butter
- 10ml sherry vinegar
- Salt and pepper

### **Garnish**

- Red radish, sliced
- Red elk

## **Methods and Directions**

### **HEIRLOOM CRUDITIÉS**

#### **Beetroot Dust**

- Pound fry beetroot and crumb till smooth.

#### **Black Sesame Dust**

- Pound till smooth in mortar with a pestle.

#### **Nettle Dust**

- Blanch in boiling water. Add in the egg and the rest of the ingredients.
- Refresh and leave to dry for 5 hours in a warm dry place.
- Pound till smooth.

#### **Sherry Butter**

- Whip butter and mascarpone, add sherry vinegar and salt and pepper.
- Slice red radish.

