

Roasted Heirloom Carrots with Vadouvan Pea Purée paired with Davis Estates Merlot

INGREDIENTS:

Roasted Heirloom Carrots

1 ½ pounds heirloom rainbow carrots, cleaned
2 tablespoons extra virgin olive oil
As needed Ground black tea
Kosher salt
Black pepper

Vadouvan Pea Purée

1 leek, cleaned and diced
1 clove garlic, minced
1 teaspoon Vadouvan
1 ⅔ cups shelled English peas
2 cups water
1 tablespoon butter, optional

SERVES: 6

Hazelnut Dukkah

2 Tablespoons toasted whole coriander seeds
1 teaspoon toasted whole cumin seeds
1 ½ Tablespoons toasted black and white sesame seeds (total combined)
¼ cup toasted hazelnuts
¼ cup toasted pine nuts
1 teaspoon dries oregano
½ teaspoon paprika
¼ teaspoon salt

Garnish

Greek yogurt
Pea sprouts
Garlic flowers

METHOD:

Roasted Heirloom Carrots

- Preheat the oven to 400°F. Line a roasting pan with aluminum foil.
- Arrange the vegetables on the pan, drizzle with olive oil and toss. Sprinkle with salt, tea and pepper.
- Roast for 30 to 40 minutes until just beginning to brown.

Vadouvan Pea Purée

- In a medium pot over medium heat add olive oil, leeks and garlic.
- Cook until soft about 5 minutes.
- Add Vadouvan, peas, and water. Bring to a boil.
- Reduce the heat and simmer until the peas are tender, about 5 minutes.
- Drain the peas and reserve a ¼ cup of cooking liquid
- Place peas in food processor and puree until smooth thin with reserved cooking liquid if needed.
- Add in butter and adjust seasonings.

Hazelnut Dukkah

- Combine all in a spice grinder and pulse until coarsely ground.

To Finish

On individual plates or large serving dish, spread a generous amount of Vadouvan Pea Purée. Place the Roasted Heirloom Carrots on top. Garnish with Hazelnut Dukkah, dollop of Greek yogurt, Pea sprouts and garlic flowers if desired. Serve immediately with a glass of Merlot.

