

# Roasted Rainbow Carrots with Nori Mascarpone and Spiced Granola paired with Davis Estates Rhys Merlot

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## INGREDIENTS:

### Roasted Rainbow Carrots

1 bunch rainbow carrots (about 1-1½ lb)  
2 tablespoons olive oil  
Salt and pepper to taste

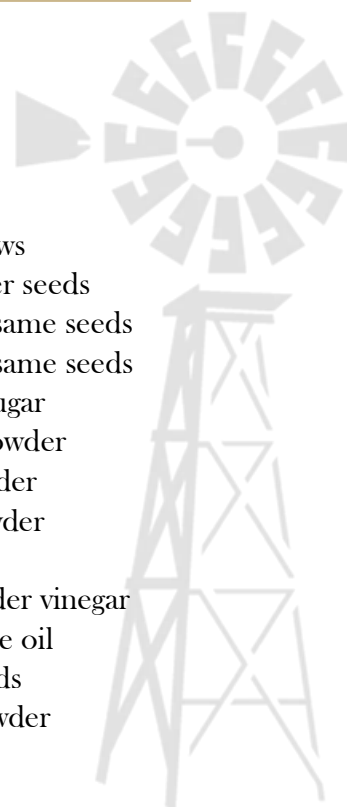
### Nori Mascarpone

1 cup mascarpone  
1 tablespoon nori powder  
2 tablespoons milk

SERVES: 4

### Spiced Granola

2 cups of oats  
½ cup chopped cashews  
1 tablespoon sunflower seeds  
2 tablespoons white sesame seeds  
2 tablespoons black sesame seeds  
1 tablespoon brown sugar  
1 teaspoon paprika powder  
2 teaspoons garlic powder  
2 teaspoons onion powder  
2 teaspoons salt  
2 tablespoons apple cider vinegar  
¼ cup extra virgin olive oil  
2 teaspoons fennel seeds  
1 teaspoon sumac powder



## METHOD:

### Roasted Rainbow Carrots

- Heat oven to 425°F.
- Scrub your carrots well. Trim tops, leaving carrots whole (or halve lengthwise if thick). Toss carrots with olive oil, salt and pepper.
- Spread in a single layer on a sheet pan. Roast 20-25 minutes, turning once, until tender with caramelized edges.

### Nori Mascarpone

- Add all ingredients to a blender and blend until smooth. Refrigerate until ready to use.

### Spiced Granola

- Preheat the oven to 300°F. Line a baking sheet with parchment paper.
- In a large bowl, combine the oats, cashews, sunflower seeds, white and black sesame seeds, paprika, garlic powder, onion powder, salt, fennel seeds, and sumac. Mix well.
- In a small bowl, whisk together the apple cider vinegar and olive oil.
- Drizzle over the oat mixture and mix thoroughly using your hands or a rubber spatula to evenly coat. Spread the mixture evenly onto the prepared baking sheet and let it sit for 20 minutes.
- Bake for 8-10 minutes, stirring every 5 minutes, until the oats are golden brown and crispy. Remove from the oven and allow it to cool completely. Store in an airtight container at room temperature for up to 3 weeks.

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**To Finish**

On a warm plate, spread a generous amount of Nori Mascarpone. Place the Roasted Rainbow Carrots on top. Garnish with a spoonful of Spiced Granola. Serve immediately with a glass of Rhys Merlot.