



# Dried root vegetables



## Rezept für 4

### Ingredients

½ celeriac  
3 carrots  
1 beetroot  
2 black-skinned salsify  
2 parsley roots  
Salt, pepper  
Olive oil  
Lemon juice



### To prepare

Peel the vegetables and cut into the desired shape, then cook in salted water until tender. Dry on baking paper on the hot air setting at 70°C for approx. 90 minutes. Season the vegetables with coarse sea salt and pepper and marinate with olive oil and a little lemon juice. Garnish with the wild herb salad.

### Anrichten

## Cooking level

Preheated

Approx. 90 minutes | Hot air setting at 70°C