



Carrot tartare with wild strawberries

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Rezept für 4

Ingredients

- 500 g orange carrots
- 50 g red carrots
- 1 tbsp olive oil
- 200 g Biotta carrot juice
- 90 g sunflower oil
- 70 g white balsamic
- 1 pinch of salt
- 1 pinch of pepper
- 80 g wild strawberries

Preparation

Wash and peel the orange carrots, wrap in foil with a little olive oil and salt. Cook at 180 °C for 20-30 minutes until soft, remove and allow the water to evaporate.

Gently crush in a bowl using a fork, season to taste with salt, pepper, olive oil and vinegar. Arrange loosely in the centre of the dish using a ring-shaped cutter. Mix the carrot juice with the vinegar and oil, season to taste. Thinly slice the red carrots, vacuum-seal with 1 tbsp of the carrot vinaigrette, then remove from the packaging and place on top of the tartare. Carefully pour the carrot vinaigrette into the dishes and drizzle with a little olive oil. Wash the wild strawberries, cut in half and arrange on top of the carrot tartare.