

Carp with Roasted Vegetables

45–55 Min

Ingredients 4 Portions

= Kotányi Produkte

1	Carp, approximately 1.5 kg
	Root vegetables of your choice
	Olive oil
	Garlic
	Sea Salt, Coarse
	Pepper Black, Ground
3	Bay Leaves, Whole
1 tsp	Caraway, Whole

Preparation

1. Wash the carp and make several cuts in the skin, season with Kotányi sea salt and Kotányi pepper.
2. Cut the root vegetables into bite-sized pieces and spread them over a baking tray. Add Kotányi bay leaves and Kotányi caraway.
3. Add the carp and garlic, then drizzle with a little olive oil.
4. Roast in the oven at 180°C for approximately 30–40 minutes, until fully cooked and nicely roasted.