



# Carrots two ways with cheese dip and smoked trout

🕒 35—45 Min   

## Preparation

- 1 Bring the diced carrots to the boil with the cream and the stock and cook until soft.
- 2 Season with cayenne pepper, nutmeg and salt to taste.
- 3 Blend into a very smooth puree with a hand blender and then mix in the butter.
- 4 Season the quartered carrots with salt and vanilla sugar. Rub with vegetable oil and grill on a baking sheet in the oven at 160°C (320°F) for around 12 minutes.
- 5 Boil the milk and mix in the cheese until it forms a creamy sauce. Season with salt and pepper to taste.
- 6 Warm the smoked trout fillet in the oven at 50°C (122°F) for a few minutes before serving.

## Ingredients 6 Portions

♦ = Kotányi Produkte

1 pcs.	Smoked trout fillet
500 g	Carrots, peeled and diced
4 pcs.	Small carrots, peeled and halved
150 ml	Whipping cream
150 ml	Vegetable stock, clear
1 tbsp.	Butter
1 pinch	♦ Pepper Black, Whole
1 pinch	♦ Sea Salt, Coarse
1 tsp.	♦ Bourbon Vanilla Sugar
0.5 tsp.	♦ Cayenne Pepper, Ground
1 pinch	♦ Nutmeg, Ground
	Vegetable oil

For the cheese dip

250 ml	Milk
3 tbsp.	Bergkäse cheese, grated
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

