

Raw Caroodles with an Exotic Sesame Sauce

10–15 Min

Ingredients 4 Portions

= Kotányi Produkte

8 piece	Carrots
6 tbsp.	Tahini
4 tbsp.	Olive oil
4 tbsp.	Soy sauce
1 piece	Lemon
2 piece	Garlic cloves
2 piece	Scallions
1 cup	Cilantro leaves, fresh
100 g	Cashew nuts
1 pinch	Herbes Provençal

Preparation

1. Wash the carrots thoroughly, peel and spiralize to make thin caroodles. If the caroodles are too long, simply use a knife to cut them down.
2. To make the sauce: Roughly chop the cloves of garlic. Then mix the garlic with the tahini, olive oil, sauce and lemon juice. It's best to use a hand blender to get the sauce as smooth as possible.
3. Arrange the raw caroodles on a plate and drizzle with the sauce. You can use as much sauce as you like! Season with some Kotányi Rustic Herbs from the mill.
4. The caroodles can be garnished with fresh cilantro, cashew nuts and finely sliced scallions.