

## Roasted Root Vegetables with Brown Butter and Hazelnuts

Serves 6

### INGREDIENTS

**250 g** carrots  
**250 g** parsnips  
**250 g** sweet potato  
**200 g** celery root  
**150 g** beetroot  
**2 tbsp** maple syrup  
**4 cloves** garlic  
**60 g** hazelnuts  
 $\frac{1}{2}$  lemon  
**70 g** butter  
**150 g** full-fat Greek yogurt  
**10 g** parsley  
olive oil  
flaky sea salt  
salt  
pepper





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### METHOD

1. Preheat the oven to 180°C using Circo Roasting. Peel beetroot and celery root. Wash the sweet potato, parsnip and carrots and pat dry. Slice all vegetables into rounds. Spread vegetables out onto a baking sheet, drizzle with olive oil, some of the maple syrup, and season with salt and pepper. Add whole, unpeeled garlic cloves to the baking sheet. Transfer to the oven and bake for approx. 30 min., until they are cooked and just beginning to brown.
2. While the vegetables are roasting, roughly chop the hazelnuts. Zest and juice the lemon. Approx. 10 min. before the end of the roasting time, add hazelnuts to a dry frying pan over medium heat and toast until they are just beginning to brown. Then, add the butter and continue to cook on medium heat until it foams, begins to brown and smell nutty, approx. 1 – 2 min. Remove from the heat and whisk in remaining maple syrup and lemon juice.
3. Remove vegetables from the oven. Remove the garlic and carefully squeeze them to release the creamy inner into a bowl. Use a fork to mash into a paste. Then, whisk the garlic paste into the warm hazelnut butter dressing and mix well to combine. To assemble, spread Greek yogurt onto a large serving platter. Arrange the roasted vegetable rounds on top of the yogurt and drizzle with the hazelnut brown butter. Garnish with lemon zest, tear parsley over the top, and sprinkle with flaky sea salt. Enjoy!