

BUTTER CARROTS WITH PARSLEY



MANUAL
MODE



46'



3/4 PERSONS



ACCESSORIES:
stirrer / steam basket


INGREDIENTS:

500 g water
350 g carrots cut into pieces
50 g butter
10 g parsley
1-2 g salt

It is possible to increase the doses up to +50%.
Verify the cooking phase increasing the time if necessary.

PROCEDURE


Insert the steam basket into the jar and pour **water** until it reaches 0.5 litres level and boil with closed lid.

 -  10'  100°C 

Add **carrots** into the steam basket and cook with closed lid.

 -  30'  100°C 

Remove the steam basket from the jar, pour down water and dry the jar
Insert the stirrer, add **butter** and let it melt.

 speed 2  1'  70°C 

Add **carrots** and proceed with the cooking phase for as long as necessary, adjusting with **salt**.
Once the preparation is done, sprinkle with **parsley**.

 speed 2  5'  80°C 

