

Maple Roasted Daikon & Carrot

Season: Spring

Type: Side

Serves: 36 tastings

From the garden: Daikon & rosemary

Class focus: Cut vegetables into cubes & mince garlic



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring spoons
Baking tray x 1
Baking paper
Serving bowl x 5
Serving spoon x 5

Ingredients:

3 daikons (skin-off, cubed – 1.5cm)
3 carrots (skin-on, cubed 1.5cm)

1 clove garlic (minced)
1 sprig rosemary (leaves only, finely chopped)
2 tablespoons olive oil
2 tablespoons maple syrup
½ teaspoon salt
10 grinds of pepper

What to do:

1. Heat oven to 180C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients in a large mixing bowl and toss well.
5. Pour into a lined baking tray.
6. Bake in the oven for 25 minutes or until the vegetables are tender and golden.
7. Serve into 5 serving bowls with a serving spoon in each.