

# Roasted Daikon and Carrot

**Season:** Summer

**Type:** Side

**Serves:** 28 tastings

**From the garden:** Daikon, thyme & 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  
Colander x 1  
Baking tray x 1  
Baking paper  
Serving bowl x 5  
Serving spoon x 5

## Ingredients:

1 daikon (skin-off, cubed – 1.5cm)  
3 carrots (skin-on, cubed 1.5cm)  
  
1 clove garlic (minced)  
2 sprigs thyme (leaves only)  
1 sprig rosemary (leaves only, finely chopped)  
2 tablespoons olive oil  
1 tablespoon maple syrup  
½ teaspoon salt  
10 grinds of pepper

## What to do:

1. Heat oven to 180C.
2. Wash all the vegetables and herbs.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the cut daikon in the colander, rinse and drain well. This step is to get rid of the bitterness.
5. Put all the ingredients in a large mixing bowl and toss well.
6. Pour into a lined baking tray.
7. Bake in the oven for 25 minutes or until the vegetables are tender and golden.
8. Serve into 5 serving bowls with a serving spoon in each.

Interesting terms:

Interesting techniques: cutting vegetables into 1.5cm cubes, \* peel the skin of the daikon, rinse & drain cut daikon