



ROAST VEGETABLE SALAT WITH STILTON

Prep: 2h10 min – Makes 4 as a side or 2 as a main – Easy

50g cooking salt
450g small, fresh beetroot
1 tbsp olive oil
450g baby carrots
1 tsp butter
1 ½ tbsp honey
2 tbsp whisky
thyme
25g walnuts
2 generous handfuls mixed salad leaves
25g Stilton

For the salad dressing:

1 tbsp honey
1 tbsp coarse mustard
1 tbsp white wine vinegar
1 tbsp sunflower oil
salt and pepper

1. Preheat the oven to 180°C fan.
2. Put the cooking salt into a baking dish. Wash the beetroot, pat dry and drizzle with the olive oil. Lay on the kosher salt and bake in the preheated oven for 1 ½ hours until softened.
3. After 50 minutes, wash the baby carrots, pat dry and put into a baking dish. Melt the butter and the honey and mix with the whisky. Drizzle over the carrots, sprinkle with thyme and toss, so the carrots are evenly coated. Bake in the oven for 30 minutes.
4. Meanwhile, mix all the salad dressing ingredients in a little jar. Set aside.
5. Dry-roast the walnuts in a frying pan until fragrant, set aside.
6. Once the vegetables are cooked through, take out of the oven and leave to cool for 30 minutes.
7. Put the mixed salad leaves onto a serving platter.
8. Peel and quarter the beetroots and lay on the platter with the carrots. Crumble over the stilton, add the walnuts, season with salt and pepper and drizzle with the dressing.

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