

**Season:** All year round

# Cool Tassie Swedes

## Glazed Roasted Swedes

**Serves 6**

- 3 large Tassie swedes**
- ½ cup honey**
- 1 tablespoon whole grain mustard**
- 2 tablespoons olive oil**
- 1 tablespoon cider vinegar**
- 2 whole star anise**
- Salt flakes and freshly ground pepper**

Preheat oven 220°C (fan 200°C)

Peel and cut swede into fat wedges. Blend together honey, mustard, oil, vinegar, star anise and salt and pepper in a bowl. Add swede and toss to coat. Place in a roasting dish and roast for about 45 minutes or until glazed and browned. Serve with rocket or mixed salad greens

