

Season: January - July

Cool Tassie Carrots

Moroccan Carrot and Couscous Salad

Serves 6

- 6 Tassie carrots, scraped
- 1/2 cup orange juice
- 1/2 cup water
- 1 cup couscous
- 1 orange
- 1 tablespoon grated orange zest
- 1/2 cup olive oil
- 3 tablespoons white wine vinegar
- 1/2 cup torn flat leaf parsley
- 1/4 cup roasted pine nuts
- 1/2 cup torn coriander leaves
- 3 baby beetroot, cooked and peeled

Cook carrots in salted water until tender. Drain and cut into small lengths or rounds. Bring the orange juice and water to the boil and then pour over couscous. Cover and leave for 15 minutes. Slice the peel and white pith from orange and cut flesh into segments, reserving the juice. Combine juice, oil and vinegar. Fluff couscous with a fork and add dressing, parsley, pine nuts, coriander and carrots. Mound couscous on a plate and garnish with wedges of beetroot, orange and carrot.

