

CHARRED CARROTS WITH LEMON ASH, CRÈME FRAÎCHE & PISTACHIO

RECIPE BY JORDAN ANDINO

PREP TIME: 15 MIN **COOK TIME** **DAY BEFORE:** 3 HOURS
COOK TIME **DAY OF:** 45 MIN **SERVINGS:** 3–4

Give carrots a moment to shine! This dish is everything you love about caramelized root vegetables mixed with sophisticated flavors like lemon ash, crème fraîche, and pistachio. It's sweet, savory, creamy, crunchy—hitting all the marks.



INGREDIENTS

FOR THE LEMON ASH:

2 lemons, halved

FOR THE CARROTS:

10–12 medium-sized carrots, peeled,
leaving the ends on

4 oz unsalted butter

1 tbsp sweet paprika

1 tbsp brown sugar

1 cup crème fraîche

¼ cup pistachio, lightly chopped

Sprinkle of salt for garnish,
such as Maldon

DIRECTIONS

FOR THE LEMON ASH:

1. Preheat oven to 400°F.
2. Place 4 lemon halves on a lined baking sheet and cook until lemons are completely blackened, approximately 3 hours.
3. Remove from oven and cool.
4. Once cool, pulverize lemons in a high-speed blender into a fine powder. Set aside until carrots are done.

FOR THE CARROTS:

1. Melt 2 oz butter in a large, straight-sided skillet.
2. Add carrots and lightly sauté on medium heat for a few minutes, then add in just enough water to cover carrots. Sprinkle with paprika and a pinch of salt.
3. Cover with a lid and bring to a light simmer, cooking until tender for about 15–20 minutes.
4. Once carrots are tender, remove lid and turn up heat to cook off any remaining liquid. Lower heat, then add the remaining 2 oz butter and brown sugar. Turn heat up to medium high and sauté until golden brown.
5. Slather crème fraîche on the bottom of serving plate.
6. Arrange carrots on top, and sprinkle with lemon ash and pistachio.

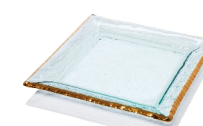
JORDAN'S MUST-HAVES:



HESTAN
NanoBond™
3.5-Quart Sauté
Pan & Cover



VITAMIX
Ascent A2500
Blender



ANNIEGLASS
Edgy Square
Platter