Sides / Netherlands

Gently braised carrot and Belgian endive · Netherlands

Two vegetables gently cooked and seasoned as a Netherlands-inspired side dish.

Time 30 min **Servings** 4

What you'll need.

- ☐ 500 g carrot
- ☐ 350 g Belgian endive
- ☐ 25 ml neutral cooking oil
- ☐ 180 ml low-salt vegetable stock
- ☐ 15 g mild mustard
- ☐ 1 g ground nutmeg
- ☐ 10 g chives
- ☐ salt and pepper to taste

Let's make it.

01 Clean both vegetables and cut into small, even pieces. Keep tender leafy vegetables separate.

02 Heat the oil and cook the firmer vegetable for a few minutes, then add the other firm vegetable.

03 Add the stock, cover and cook gently. Add any leafy vegetables near the end of cooking.

04 Uncover and briefly reduce any excess liquid. Check all vegetables are tender.

05 Stir in the mild mustard, ground nutmeg, chives and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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