



Warm roasted winter vegetable salad with basil pesto dressing

Shopping list:

- 2 whole baby beetroot
- 2 large wedges of pumpkin
- 2 parsnip
- 6 kipfler potatoes
- 2 Spanish onion
- 8 brussel sprouts
- 1 bunch basil
- 6 cloves fresh garlic
- 3 tablespoons grated parmesan cheese
- 40grams cashew nuts unsalted
- 150ml olive oil
- Fennel seeds
- 2 teaspoons sumac
- Sea salt & cracked black pepper

Method:

1. Preheat oven to 185C.
2. Prepare all the vegetables, making sure that they are all approximately the same size. Bring them to the boil in salted water, then drain and wait until cool.
3. Toss them in a bowl with olive oil, fennel seeds, sumac, sea salt & cracked black pepper.
4. Place them all on a lined oven tray, then roast for approximately 25-30 minutes or until golden brown and crisp.
5. In a mortar and pestle grind together the basil with the unsalted cashew nuts, garlic cloves, parmesan cheese and olive oil added a little at a time until it forms a smooth paste. Season with sea salt and cracked black pepper. Take out and put into a bowl and add a further 80ml olive oil.
6. Arrange the roasted vegetables onto a platter, then drizzle the basil pesto oil all over the vegetables and then spoon on some of the pesto. Enjoy.

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