

# Khizou Mchermel : Moroccan carrot salad |

**Recipe for 4 servings**

## **Description**

An essential salad on Moroccan tables, the translation means marinated carrots.

## **Note**

Watch out for the risk of overcooking the carrots, as we're not looking for a puree texture, but quality cooking and seasoning are key to this recipe.

## **Ingredients**

### Carrot salad

- 400 Gr Carrot
- 1 Tsp Cumin powder
- 1 Tsp Paprika
- 3 Turn(s) Freshly ground black pepper
- 0.50 Unit(s) Lemon juice
- 2 Tbsp Olive oil
- 1 Clove(s) Chopped garlic
- 4 Sprig(s) Chopped parsley
- 4 Sprig(s) Fresh cilantro
  
- Salt and pepper

## **Preparation**

- Preparation time **45 mins**

### Setting up

Peel the carrots, then cut them on a bevel, no thicker than 1 cm.

Remove the leaves and chop the parsley and coriander.

### Cooking carrots

Bring a pan of salted water to the boil, then plunge in the carrot slices and cook for 15 to 20 minutes, keeping them slightly firm to make them more pleasant.

### **First option**

Drain, cool in iced water and drain again.

### **Second option**

Drain the carrots, let them cool slightly, then serve them warm.

### Vinaigrette and finish

In a bowl, mix lemon juice, spices, garlic and chopped herbs.

Add the carrots, mix gently and season with salt and pepper if necessary.

Serve up!

**Bon appétit!**