

# Roasted root vegetables with rosemary oil, feta and garlic mousse

Recipe for 4 persons

## Description

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## Ingredients

### For the rosemary oil:

- 50 Ml Olive oil
- 5 Sprig(s) Rosemary
- Salt and pepper
- Vegetable oil

### For the root vegetables:

- 1 Unit(s) Celeriac
- 1 Large Carrot
- 1 Unit(s) Parsnip
- 1 Large Yukon gold potatoes
- Salt and pepper
- Vegetable oil

### For the feta mousse:

- 25 Gr Feta cheese
- 50 Ml 35% cooking cream
- 1 Clove(s) Pink chopped garlic
- 5 Sprig(s) Chives
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

### Mise en place

Peel and cut root vegetables into small dice. Chop the chives.

### Rosemary oil preparation

In a saucepan heat the olive oil with the rosemary over medium heat. Let steep for at least 10 minutes, then strain.

### Root vegetables preparation

Mix the vegetables with rosemary oil and season with salt and pepper. Place vegetables on a baking sheet and roast in oven until vegetables are tender, about 20 to 30 minutes.

### Feta and garlic mousse preparation

Mash the cheese in a bowl with a whisk. Add the cream and the chopped garlic and whip until an onctuous creamy texture is achieved. Season with salt and pepper.

To serve

In eight small glasses, place a spoonful of root vegetables, a little feta mousse and garnish with chives.

**Bon appétit!**