



Roasted Carrots With Burrata

Ingredients

- 1 lb carrots, peeled, and cut into 1" chunks
- 2 tablespoons [Fustini's Gremolata Olive Oil](#)
- ½ teaspoon ground cumin
- 1 teaspoon ground coriander
- 2 garlic cloves
- ¼ cup pine nuts
- 1 bunch fresh basil leaves
- 1/3 cup fresh parmesan, grated
- 1 teaspoon [Fustini's Sherry Vinegar](#)
- ½ cup [Fustini's Medium SELECT olive oil](#)
- 16 oz burrata cheese
- 1 tablespoon [Fustini's Pyramid Flake salt](#)

Directions

Step 1.

In a bowl, toss carrots with gremolata oil, cumin, and coriander. Spread the carrots out on a sheet tray and roast in a 415° oven until tender, about 15-20 minutes

Step 2.

While carrots roast, use a food processor or knife to chop the garlic and pine nuts as fine as possible and add to a bowl. Next, chop the basil as fine as possible and add them to the bowl along with the parmesan cheese. Add in the oil and vinegar and stir well to combine.

Step 3.

To plate, make a bed of the carrots, place the Burrata on top, spoon over some of the pesto, and finish with a pinch of pyramid flake salt.