

## *Roasted Carrot & Apple Purée*

---

Serves 4

### **Ingredients**

500 gr carrots (4 good-sized ones)  
1 apple (I used a Bramley's Seedling)  
½ a yellow onion  
1 T olive oil  
½ t salt  
¼ t pepper  
½ t fresh thyme leaves  
Olive oil for drizzling

### **Directions**

Preheat the oven to 425°  
Set a medium sized pot of salted water on to boil.  
Peel, trim, and chop the carrots into fairly large chunks.  
When the water's boiling, add in the carrots, and cook over medium heat for 10 minutes.  
Meanwhile, prepare the onion and apple.  
Line a shallow baking pan with parchment.  
Cut the onion in half, peel, and cut into ¼" slices.  
Peel, core, and cut the apple into ¼" slices.  
Put the onion and apple into the parchment lined baking pan.  
Toss with the olive oil, and salt & pepper.  
Drain the carrots once they're cooked.  
Toss with the oiled and seasoned apple & onion. Place in the heated oven.  
Cook them for a total of 30 minutes, taking them out of the oven after 15 minutes of cooking to turn the vegetables and fruit.  
Return to the oven for the final 15 minutes.  
Let rest for 10 minutes until cooled a bit.  
Reduce the oven temperature to 325° - 350°. Just not super hot. This is just for reheating.  
Put the cooked vegetables and fruit into the bowl of a processor. Scrape any little bits from the parchment in, too.  
Reserve the parchment.  
Purée the mixture until just smooth. There should be a few little roasted bits showing.  
Spoon the purée onto the parchment in spoonfuls.  
Return to the oven to reheat. The purée will be hot after 15 minutes, but will still be fine after 30 minutes, really flexible to go with the rest of your menu. A bit of crust is a good thing.  
When you're ready to serve, drizzle the purée with a bit more olive oil, the fresh thyme leaves and another crack or two of pepper.

Do ahead ~ the carrots can be prepared and parboiled a day ahead. Bring to room temperature before proceeding with the rest of the recipe.