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Russian roots



Number of people: 4

Keywords: Main course Vegan Spicy Roasted

Season: Winter

Ingredients and quantity:

1 kg mixed root vegetables:

fresh beetroots

other roots you may like to add

carrots

parsnips

celeriac

swede (rutebago)

sweet potato

1 tbsp of butter, oil or water

thyme

white pepper

1 lemon

Preparation: 120 mins

Difficulty: Easy

- * Grease the dish or put the clay pot to soak.
- * Set the oven to 150-175 C° (2 hours at 150, quicker if hotter).
- * Peel all the veggies and cut them into similar-size chunks.
- * Mix all the chunks in the dish and add the other ingredients.
- * Serve with a crunchy salad.