

Carrots with cumin

1 large bowl

■ 1,1lb of carrots, 2 dessertspoons of paprika, 1 clove of garlic, 2 dessertspoons of caraway, 2 dessertspoons of chopped leafs of coriander, 2 + 1 tablespoons of olive oil, 1 juice of orange, salt and black pepper.

■ Peel carrots, and cut in slice.

■ In a pan, fall 2 cups of salted water, the carrots, 2 dessertspoons of olive oil, the clove of garlic crushed, and the paprika. Bing to the boil, then lower fire and continue cooking during 25 minutes, add the orange juice, and continue cooking still 5 to 10 minutes.

■ Drain carrots, place them in a salad bowl, then mix to them with cumin the coriander and the last spoon of oil. Add salt and pepper.

■ *This delicious Moroccan carrot receipt to cumin, takes the place of olives for the cocktail. Better after 2 days of fridge.*

