

## **The Mountain Cafe Cookbook – Corrections**

8 March 2017

Seared Lamb, Halloumi, Orange, Roasted Carrot and Almond Salad (page 102).

This error appeared has been corrected for the latest edition, but for those of you who have one of the very first copies, here's what you should do with the beetroot and carrots:

- After you have heated up your oven, place the beetroot on one baking tray and your carrots on another. Drizzle each tray with three tablespoons of olive oil and three tablespoons of honey and season well with salt and black pepper. Put both trays in the oven and roast for about 20 to 25 minutes until the vegetables are tender. When the carrots are ready, toss them with the chopped mint. Toast your almonds in the oven for five minutes until golden.