

# Your Gemüsebox Recipe

## Posteleinsalad an blue carrot carpaccio

### Ingredients for 2 people

2 handfuls (about 100 gr) of postelein

2 blue carrots (primitive carrots)

4 tablespoons vegetable oil

3 tablespoons vinegar

1 tablespoon honey or agave syrup

spices: salt, pepper

### Preparation

- Carefully wash and drain the postelein.
- Brush the carrots well under running water, remove the root and stem end and slice or cut them as diagonally as possible into very fine slices. The thinner, the faster the carpaccio will pull through.
- Place the slices in a star shape overlapping on a plate.
- Mix the vinegar with oil, honey or agave syrup and salt.
- Pour about half of the liquid evenly over the carrots, possibly spreading it with a spoon so that all the slices are wetted.
- Cover and let stand for at least 15 minutes.
- Mix the postelein with the rest of the vinegar/oil mixture in a bowl.
- Arrange on the marinated carrot carpaccio, season with freshly ground pepper. Serve with our pesto  
- Bon appétit