

CARROT-LEMON DIP



USED BRESC PRODUCTS



Parrillada Aio e Lemone
450g

INGREDIENTS

330
g



- 300 g carrot
- 100 ml sunflower oil
- 30 g Bresc Parrillada aio e limone
- ½ lemon
- salt and pepper

PREPARATION METHOD

Peel the carrots and cook them until tender. Allow the carrots to cool thoroughly and puree them in a blender with the oil and the juice of half a lemon. Add the Parrillada aio e limone and season with salt and pepper. Add a little extra oil if necessary.