

Carrots Vichy

CUISIMAGES

Ref :
4010

Type :
Vegetables

Preparation :
10 mn
Rest :

Cooking :
1 H

Cost :
  

Difficulty :
  

Origin :




For 4 persons

- 6 carrots
- 1 tablespoon of sugar
- 30 grams of butter
- Parsley
- Salt



Peel carrots and cut into fine discs.

Put carrots in a pan, salt and add sugar.



Cover carrots with cold water.

Cook over a low heat for 1 hour, until all of the water has been absorbed.



Add butter and let it melt and mix delicately.

Chop parsley and sprinkle over carrots.

Serve hot.



Recommandation

As the carrots finish cooking, pay special attention so that the carrots do not stick to the bottom of the pan.

Variante

Wine

Saumur Champigny