

# Candied Carrot Paté with Toasted Ciabatta



Serves: 4-6

Preparation Time: 10 minutes

Cooking Time: 15 minutes

## Ingredients:

- 200g diced small carrot
- 250g [Mainland Cream Cheese](#)
- 70g sugar
- 5g caraway seeds
- 20ml orange juice
- 10g honey
- 2g dried ginger
- salt and pepper to taste

## Method:

- Melt sugar and honey in a heavy frypan. Add carrot and a spoonful of water and cook until carrots are candied.
- Blend 70 per cent of the carrot with the Mainland Cream Cheese, caraway, ginger and juice. Season to taste and fold remaining carrot through paté. Serve with toasted ciabatta and olive oil.



**FOODSERVICES**  
Dairy for Today's Professionals

