

PALESTINIAN RECIPES

Roast parsnip and carrot salad with Zaytoun freekeh and a yoghurt dressing

Recipe created by Jane Baxter for **Zaytoun's 10th anniversary**.

"I am very honoured to develop a recipe using these amazing Palestinian products."



We were thrilled when Jane Baxter, one of the UK's favourite chefs, agreed to create a recipe to celebrate our 10th anniversary. Using the produce from Palestine, she created this easy-to-make seasonal salad with the smoky flavour of freekeh, warming spices and a shot of chilli to blast away winter blues.

Jane set up the Riverford Field Kitchen in Devon and is the co-author of the *Riverford Farm Cookbook* and *Recipes for Everyday and Sunday*. Her latest book, co-written with Henry Dimbleby, is *Leon: Fast Vegetarian*. Jane also runs a touring restaurant, Baxter Moveable Feasts, and is a regular foodie contributor to many of the UK's leading broadsheets.



PREPARATION METHOD

1. Pre heat oven at 190°C. Peel the parsnips and carrots and cut into quarters lengthways. Toss in the melted butter and 1 tbsp olive oil. Season well and roast on a baking tray for about 40 minutes until tender.
2. Meanwhile wash and cook the freekeh as per instruction on the packet. Drain well and toss in 1 tbsp olive oil. Season while still warm.
3. To make the dressing place all the dressing ingredients in a bowl and whisk to combine, adding some salt and pepper to season.
4. To assemble the salad gently fold the roasted veg with the freekeh and watercress. Arrange on a serving platter. Drizzle with the yoghurt dressing and sprinkle with pomegranate seeds, chopped mint and za'atar.

Rooted in Time
& Tradition



INGREDIENTS

Serves 4-6

- 500g parsnips
 - 500g carrots
 - 30g butter melted
 - 2 tbsp olive oil
 - 100g freekeh
- Dressing:**
- 200ml yoghurt
 - Zest and juice 1 orange
 - 1 clove garlic crushed
 - Pinch ground cumin and cardamom
 - 75g pitted Medjoul dates finely chopped
 - 1 red chilli finely chopped
 - 1 tsp honey
 - 1 tbsp chopped mint
 - Bunch of watercress
 - Salt and pepper

Garnish

Pomegranate seeds, extra mint and za'atar.

To order freekeh, za'atar, Medjoul dates and olive oil from Zaytoun, please go to www.zaytoun.org

