







## Glazed carrots

Ingredients	
2500 g baby carrots	
120 g butter	
120 g fine granulated sugar	
50 ml lemon juice	
salt	
parsley	



### Preparation:

- First, prepare the MEP.
- Cook carrots in the steam oven with 130 °C for ten minutes until al dente.
- Melt butter, then add sugar, stir and wait until it has caramelized.
- Add carrots. Afterwards put in lemon juice and salt.
- At least prepare it and decorate it with parsley.

### Food Allergen:

- Milk

for 25 portions