

## OVEN-ROASTED VEGETABLES WITH FRESH HERBS AND CREAM

'So simple, yet so delicious'



### TO SERVE 2

- 1/4 cauliflower
- 1/2 fennel root
- 2 sticks white celery
- 4 carrots
- 4 green asparagus
- 6 or so small tomatoes
- 3 sprigs fresh thyme
- 3 sprigs fresh rosemary
- 3 small cloves of garlic
- 1 dl Pur Natur fresh cream

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Rinse and clean the vegetables. Cut them into large chunks. Boil some salted water and cook just the cauliflower, fennel, celery and carrots for about 3 minutes. Drain. Place all of the vegetables with the fresh herbs in an ovenproof dish with lid. Season with salt and pepper and add the halved cloves of garlic. Pour in the cream. Place in the oven at 180°C for 45 minutes.

A dish cooked in the oven is at its finest when it first comes out of the oven. That's why I choose to use a nice-looking oven dish that I can put on the table and serve directly on to the plates.



Recipes: Pascale Naessens  
Photo: Luk Thys