

## Carrots with Limoncello Creme Fraiche

Slice and boil carrots for 5-10 minutes until just begins to soften. Drain, dry and place on sheet pan.

Make a paste of:

1-2 c roasted red peppers

1 medium shallot

4 TBS rose harissa

2 TBS limoncello

Drizzle of olive oil

Salt and pepper

Toss carrots in paste and roast at 375 for 45 min.

While roasting, make limoncello creme fraiche:

Whisk 1/4 c creme fraiche, 2 TBS limoncello and salt. In bowl.

Serve foster carrots on limoncello creme fraiche with a sprinkle of fresh parsley chopped on top.