Roasted Carrot Tartines

A Pepper Bridge Winery Favorite

by Shannon Mallon via FOODAL

INGREDIENTS

- 1 lb carrots
- 2 tbsp olive oil
- 1/4 c chopped parsley, plus more for garnish
- 1 tbsp dill, chopped
- 1 tbsp basil, chopped
- Salt & pepper, to taste
- 1 baguette
- 4 oz chevre
- 4 oz prepared pesto
- salt & pepper to taste
- Maple syrup, for drizzling

PREPARATION

Preheat oven to 375 degrees. Peel the carrots and cut them into skinny, short matchsticks. Spread out onto a half-sheet pan lined with a silicone mat or foil.

Stir together the olive oil with the 1/4 cup chopped parsley, dill, and basil. Toss the mixture with the carrots until evenly coated. Sprinkle salt and pepper all over the top.

Roast for 25 to 30 minutes. Remove from oven and let cool slightly. Don't turn off the oven.

Slice the bread into 10 even slices about 1/4-inch thick. Place slices on a baking sheet and toast until lightly browned and crisp, about 3-5 minutes.Remove and let cool slightly.

Spread the top of each slice with the cheese. Lightly spoon the pesto on top of the cheese. Evenly divide the roasted carrots on top of the pesto.

When ready to serve, transfer the slices to serving platter. Drizzle with a little maple syrup all over the top, and garnish with chopped parsley. Finish with salt and pepper, and serve immediately.

NOTES: