

## Roast Root Fritters

4 parsnips  
4 Hamburg parsley  
4 carrots  
4 tbsp. olive oil  
3 tbsp. sesame seeds  
Salt  
Pepper

### Dip

4 dl soured cream 9%  
3 tsp. hot mustard  
½ lemon  
3 tsp. sugar  
3 garlic cloves  
Salt  
Pepper  
1 bunch broad-leafed parsley



### Serving tips

Arrange the fritters on a serving dish. Put the dip into a bowl and place it in the middle of the dish so everybody can get at it!

Peel the root vegetables and cut into the size of potato chips.

Mix the sesame seeds and olive oil.

Fry the vegetables in the oil and add salt and pepper.

Allow the vegetables to rest for 10 minutes then roast in the oven at 225° C for 15 minutes.

The vegetables should be crisp and brown at the tips.

Chop the broad-leafed parsley and garlic finely.

Mix with the other ingredients and season to taste with salt and pepper.