

Honey-glazed Carrots

1.2kg Chantenay carrots

4tbsp honey

40g butter

Lemon juice, to taste

Salt and freshly ground black pepper

1. Bring a pan of salted water to the boil, and cook carrots until just al dente.
2. Drain the carrots and add the honey and butter to the empty pan, ensuring it is not too hot, melt the butter and then return the carrots and baste with the glaze, adding lemon juice to taste and seasoning with salt and pepper towards the end.