



## *Spicy Crusted Carrots with Harissa Yogurt*

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### Ingredients:

2 lb.	small carrots, scrubbed, tops trimmed to ½
	Kosher salt
1 tbsp.	Sugar
1 tsp.	Mustard powder
1 tsp.	Smoked Spanish paprika
1 tsp.	ground cumin
½ tsp.	ground coriander
4 tbsp.	Vegetable oil
	Freshly ground pepper
½ cup	Greek yogurt
1 tbsp.	harissa paste
2 tsp.	Chopped fresh thyme
½ tsp.	Finely grated lemon zest
	Lemon wedges for service



### Preparation:

Cook carrots in a large pot of boiling salted water until tender and skins easily rub off, about 5 minutes. Drain, transfer to a bowl of ice water. Using water towels, gently rub carrots to remove skin and pat dry. Carrots can be cook and peeled 6 hours ahead. Cover and chill.

Mix sugar, mustard powder, paprika, cumin and coriander in a small bowl. Toss carrots with 1 tablespoon oil in a medium bowl. Add spice mixture, season with salt and pepper and toss to coat. Heat remaining oil in a large skillet, preferably cast iron. Working in 2 batches, cook carrots, turning occasionally, until deep brown all over, about 6-8 minutes.

Meanwhile, place yogurt in a small bowl, season with salt and pepper. Add harissa paste, thyme and ½ tsp. Lemon zest and gently swirl ingredients, stopping before yogurt turns pink.

Spoon harissa yogurt onto plates and top with carrots, more thyme and more lemon zest. Serve with lemon wedges.

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Page One of One / Hubert Keller

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