**Carrot and Thyme**



**Ingredients: Preparation time: 30min**

* **½kg carrots, peeled and diced**
* **½ tsp butter**
* **½ tsp honey**
* **½ tsp white pepper**
* **¼ tsp ginger powder**
* **Salt, pinch**
* **1tbs lemon juice**
* **Fresh thyme**

**Preparation:**

**On 100ml of boiling water add: carrots, butter, honey, pepper and ginger.**

**Cook carrots in a medium pot for about 15 minutes on a medium heat until tender.**

**Next, add in this sequence: salt to taste, lemon juice and turmeric.**

**Cover, and let cook for a few minutes to allow flavours to mingle.**

**Drain off the liquid. Set the carrots aside. Decorate it with fresh aromatic thyme.**

**It is a wonderful and simple side dish.**