



## BLACK PUDDING WITH FRIED CARROTS

### INGREDIENTS:

1 packaging Z Gruntu Dobre black pudding with buckwheat  
10-12 small carrots  
1 tablespoon olive oil  
4 tablespoons tahini paste  
1 clove garlic  
1 tablespoon lemon juice  
1 tablespoon orange juice  
salt, pepper  
water

handful hazelnuts - fore decoration

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### PREPARATION:

1. Preheat the oven to 200°C.
2. Place the washed carrots on a baking tray lined with paper, drizzle with olive oil, sprinkle with a pinch of salt and bake for about 15-20 minutes (if the carrots are large, cut them into smaller pieces).
3. Add the tahini paste, garlic, lemon juice, orange juice, and 2 tablespoons of cold water to the blender cup and blend to a smooth sauce. Season with salt and pepper.
4. Serve with baked black pudding.