

# Half Cooked Bio Vegetable Tagliatelles

Elderberry vinegar, **Joseph Cartron Lychee Liqueur**

- 1 red carrot from Nantes
- 1 small firm courgette
- 1/2 red onion
- 2 turnips
- 1/2 celeriac
- 1/2 red beetroot
- 1cl Elderberry vinegar
- 3cl grape seed oil
- Salt, ground pepper
- Fresh herbs
- 2cl **Joseph Cartron Lychee Liqueur**

RECIPE: Peel the vegetables, wash them and slice them up into very fine tagliatelles.

Dip each vegetable variety for 30 seconds in salty boiling water, then leave to cool.

Mix the vinegar, the Lychee Liqueur and the oil in a bowl and add pepper and salt.

PRESENTATION: At the last moment before serving, mix the vegetable tagliatelles with some fresh herbs. Pour over the Lychee Liqueur.

Created by Stéphane Derbord, Chief Cook

