



## roasted turnip salad

A recipe by petra: [www.cookseasonal.com/recipe/13](http://www.cookseasonal.com/recipe/13)

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### Preparation

1. Preheat the oven to 225C. Cut the turnip in slices of 1cm, peel them and cut them into cubes. Crush the garlic clove.
2. Mix the olive oil, lemon juice, Italian spices, salt and pepper in a tray, and add the turnip cubes and the hazelnuts to the mix. Stirring regularly, roast the turnip for 25 minutes until it turns a nice brown color.
3. Remove the garlic, then divide the turnip onto four plates and let it cool for 5 minutes.

*Serve with rucola and sprinkled with the grana padano.*

### Ingredients

- **turnips:** 600 gram
- **garlic:** 1 clove
- **olive oil:** 3 tablespoon
- **lemon juice:** 1 tablespoon
- **Italian herbs:** 1 teaspoon
- **hazelnuts:** 55 gram
- **rucola / rocket:** 85 gram
- **grana padano:** 100 gram (grated)
- **salt:** 1 pinch

### Timing

- **Preparation time:** 15 minutes
- **Waiting time:** minutes
- **Cooking time:** 25 minutes