



Havuc, Turkish carrot salad

Ingredients

- 5 finely grated carrots
- 1 cup plain yogurt, add more if you need
- 5 cloves of garlic, minced
- 2 tbsp olive oil
- 3-4 tbsp finely chopped fresh dill
- salt
- 2 tbsp caraway seeds
- 2 tbsp turmeric
- 1 tbsp cumin



Method

1. Toast caraway seed and ground them.
2. Heat oil in a pan and add grated carrots until cooked then add garlic with all the spices.
3. Let carrots cool and then add yoghurt, dill, and salt. Mix well.