

CARROT SALAD
(Insalata di Carote)

INGREDIENTS:

Servings: 2 people

Fresh chopped parsley	1 tbs
Bacon	75 g
Carrots	230 g
Olive oil	3 tbs
Red-wine vinegar	2 tbs
Salt and freshly ground pepper	to taste

Servings: 4 people

Fresh chopped parsley	2 tbs
Bacon	150 g
Carrots	450 g
Olive oil	60 ml
Red-wine vinegar	2 tbs
Salt and freshly ground pepper	to taste

Servings: 6 people

Fresh chopped parsley	3 tbs
Bacon	225 g
Carrots	680 g
Olive oil	75 ml
Red-wine vinegar	3 tbs
Salt and freshly ground pepper	to taste

Servings: 8 people

Fresh chopped parsley	4 tbs
Bacon	300 g
Carrots	900 g
Olive oil	100 ml
Red-wine vinegar	4 tbs
Salt and freshly ground pepper	to taste

Servings: 10 people

Fresh chopped parsley	5 tbs
Bacon	375 g
Carrots	1 kg
Olive oil	115 ml
Red-wine vinegar	4 tbs
Salt and freshly ground pepper	to taste

Servings: 12 people

Fresh chopped parsley	6 tbs
Bacon	450 g
Carrots	1 1/2 kg
Olive oil	125 ml
Red-wine vinegar	4 tbs
Salt and freshly ground pepper	to taste

TOOLS:

Chef's knife
Cutting board
Skillet
Wooden spoon
Slotted spoon
Paper towels
Small bowl

PREPARATION:

Dice the bacon.

Fry the bacon in 1/4 of the olive oil over moderate heat until crisp and brown. Transfer to paper towels to absorb any excess grease.

Julienne the carrots. Mix the oil and vinegar in a small bowl. Place the carrots in a serving bowl and dress with the vinaigrette. Add the chopped parsley and toss. Let sit for 10 minutes so that the flavors can blend. Sprinkle with the bacon and season, to taste, with salt and pepper. Serve immediately.