

Honeyed Carrots with Hyssop

500 g small carrots — thinly sliced

200 ml chicken or vegetable stock

1 tbsp honey

1 tbsp butter

Salt & pepper

1 tbsp chopped [hyssop](#)

In a small pan combine all the ingredients except the hyssop and simmer gently over a low heat until the carrots are tender. Remove the lid after 10 minutes so that the liquid reduces to a syrupy glaze. Add the finely chopped hyssop leaves and toss together before serving.