CARROT BABA

130 grams of butter
2 tablespoons olive oil
5 shallots peeled and finely chopped
1.2 kg carrots peeled and grated
3 apples peeled de cored and grated
75 grams of golden sultanas
225 ml of sour cream
2 egg yolks beaten
2 teaspoons clear honey
1/2 teaspoon ground cumin
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
Salt and pepper
225 grams of crusty breadcrumbs

1. Preheat the oven to 200 degrees Celsius
2. In a large fry pan melt 30 grams of the butter add the olive oil and the shallots and cook until shallots are soft.
3. Place in with the shallots the carrots, apples, and sultanas and continue cooking and constantly stirring for another 7 minutes making sure it does not burn on the bottom
4. Grease a large deep baking dish with butter
5. Remove saucepan with carrot mix from the heat and place aside to cool for a minute
6. Melt remaining 100 grams of butter in a medium size saucepan
7. Then place into the same saucepan the sour cream, egg yolks, honey and spices mix all together and cook over a gentle heat. Season with salt and pepper then remove from the heat
8. Place apple and carrot mix into a large baking tray
9. Pour the butter cream mix over the carrot mixture in the baking tray
10. In a separate fry pan brown your breadcrumbs in a little more butter for about 3 minutes. Sprinkle on top of the carrot baba and bake for 30 minutes until golden brown