



Miele

Beetroot Salad

By Shannon Bennett

15 minutes

Preparation time

5 minutes

Cooking time

4 servings

Serves

INGREDIENTS

Beetroots

- 16 baby red beetroots
- 4 baby golden beetroots

Hazelnut Dressing

- 185 ml hazelnut oil
- 65 ml sherry vinegar
- 250 ml grapeseed oil
- Juice of ½ lemon
- ½ teaspoon sugar
- ½ teaspoon salt
- ½ garlic clove

To Serve

- 100 g goat curd
- 35 g hazelnuts, crushed
- Watercress
- Sea Salt to taste

METHOD

Beetroots

1. Place the beetroots into a solid steam tray. Place in the Steam Oven and steam at 100°C for 25 minutes or until tender.
2. Remove the beetroot from the oven, allow to cool and then peel.

Hazelnut Dressing

1. Mix all ingredients with a whisk or in a jar with a tight lid and shake for 30 seconds.
2. Season to taste.

To Serve

1. Toss the beetroots in 80 ml of the hazelnut dressing, salt and crushed hazelnuts.
2. Spread the goat curd on each plate, place beetroots on top and garnish with watercress.

Notes:

- This dressing makes 500 ml, keep remaining dressing in an airtight bottle in the refrigerator for up to 3 weeks.