



Beetroot Salad

By Shannon Bennett

15 minutes

Preparation time

5 minutes

Cooking time

4 servings

Serves

INGREDIENTS

Beetroots

16 baby red beetroots4 baby golden beetroots

HazeInut 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

Miele Accessories

Steam tray

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.

HazeInut 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.