

Miele

Roasted beets with horseradish labneh

By Maggie Beer

10 minutes plus overnight draining time

Preparation time

1 hour 30 minutes

Cooking time

6 servings

Serves



INGREDIENTS

Horseradish labneh

Muslin cloth
500 g homemade or store-bought
Greek yoghurt
2 tbsp horseradish cream
1 tsp salt flakes
1 tbsp lemon juice, or more to taste
Salt flakes and pepper, to taste

Roasted beets

1 ½ kg small beetroots, trimmed and
scrubbed
60 ml (¼ cup) extra virgin olive oil
2 tbsp verjuice
3 tsp salt flakes

To serve

Extra virgin olive oil
Micro herbs such as sorrel, chervil
and parsley, leaves picked

METHOD

Horseradish labneh

1. Line a sieve with a piece of muslin, leaving the sides overhanging. Place the sieve on top of a bowl, ensuring that the bottom does not touch the base of the bowl.
2. Mix the yoghurt, horseradish, salt and lemon juice together then transfer to the muslin. Twist the top of the cloth and leave in the sieve. Refrigerate overnight so that the whey can drip into the bowl underneath.
3. Remove the labneh from the muslin. Taste and add lemon juice, salt and pepper, if desired.

Roasted beets

1. Arrange the beetroots on a baking tray and drizzle with a little of the olive oil. Place into the combi steam Pro oven on shelf level 2 (shelf level 3 in a 60 cm oven).
2. Select Combi mode: Conventional at 180°C + 100% moisture. Roast the beetroot for 1 hour 30 minutes, or until tender when tested with a skewer. Turn the beetroots over halfway through cooking.
3. Toss the warm beetroots with verjuice and the remaining olive oil and season with salt flakes.

To serve

1. Cut the beetroots in half lengthways. Smear labneh onto a serving plate and place beetroots on top of the labneh.
2. Drizzle with olive oil and sprinkle with micro herbs.

Hints and tips

- For best results, use small beetroots that are fresh with the green stems intact. The leaves can be tossed through at the end with the herbs.
- Larger beetroots can be used but will need to cook for longer.
- Untreated muslin cloth can be purchased from gourmet cooking stores.
- Make your own yoghurt using the "Make Yoghurt" function in our steam ovens. The recipe can be found on our Miele Experience website.