

Miele

Beetroot Salad

By Shannon Bennett

15 minutes

5 minutes

4

Serves



INGREDIENTS

Beetroots

- 16 baby red beetroots
- 4 baby golden beetroots

Hazelnut Dressing

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

To Serve

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

METHOD

Beetroots

1. Place the beetroots into a solid steam tray. Place in the Pressure Steam Oven and pressure steam at 120°C for 5 minutes.
2. Remove the beetroot from the Pressure Steam 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. Season to taste.
- 2.

To Serve

1. Toss the beetroots in 80ml 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 500ml, keep remaining dressing in an airtight bottle in the refrigerator for up to 3 weeks.