

Beetroot and Goats Cheese salad



Ingredients (10 portions)

Amount	Measure	Name
400	g	Beetroot (raw)
300	ml	Olive oil
30	g	Banana shallots
30	ml	Water
100	g	Lettuce mixed leaves
100	g	Lettuce mixed leaves
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100	g	Lettuce mixed leaves
300	g	Goats cheese (log)
300	g	Sundried tomatoes

Preparation

Advance Preparation

Chill serving dishes. Pre cook Beetroots in boiling water till tender, chill when cooked. Wash the salad leaves.

Method

1. Prepare beetroot by scrapping skins and dicing the flesh.
2. Mix the oil and porcini finishing bouillon together with the chopped shallots.
3. Mix the salad leaves with a small amount of dressing just enough to coat. Place centre of plate.

4. Top the salad with the chopped beetroot, sun blush tomatoes and crumbed goats cheese.

5. Finish by spooning over some more dressing and serve.

Handy hint

Other variants for the KNORR Finishing Bouillon Range could be used, also other style of cheese e.g. stilton or brie.

Nutrition

Added salt is not recommended but if used keep to a minimum . If using oil use unsaturated (olive or sunflower) and reduce the quantity used where possible. This helps to provide a nutritional balanced dish.