



Beetroot Hummus, Beetroot Puree, Goats Curd and Toasted Hazelnuts



Ingredients

Serves 2 as a main course
or 4 as a starter

Salad

2 bunches of Baby Beetroots
(candied or assorted colours)
150g Soft Sussex Goats Cheese
(eg. Sister Sarah)

Milk

4 tbsp Hazelnuts, roasted and
skinned

Micro herbs to garnish, if
wished

Pickled Beetroot Purée

300ml Red Wine Vinegar
300g Sugar

Bunch of Purple Beetroots,
roasted, peeled and diced
4 Shallots, finely chopped
Sea Salt and freshly ground
Black Pepper

Beetroot Hummus

1 x 400g can Chickpeas
2 roasted Purple Beetroots
2 cloves of Garlic
1 tbsp Tahini Paste
2 tbsp Olive Oil
Sea Salt
1/2 lemon

METHOD

Preheat oven to 200 Degrees C

For the Beetroot Salad

- Remove stalks and leaves from beetroots. Rinse in cold water and dry.
- Place in a roasting pan and roast beets until tender about 20minutes, depending on size. Set aside and peel when cooled
- Beat the goat's cheese with an electric hand mixer or whisk. Soften with a little milk as necessary.
- Season to taste.
- Roughly chop the roasted hazelnuts.

For the Beetroot Puree

- Heat sugar and vinegar in a pan until sugar is dissolved, simmer for 10 mins.
- Remove from heat and add diced beets and shallots, leave to cool
- Once cooled, blend until smooth.
- Season to taste.

For the Beetroot Hummus

- Drain chickpeas (reserve some liquid for added consistency)
- Blend chickpeas, garlic, cooked beetroot, olive oil and tahini paste until smooth.

- Add a little chickpea liquid if required to give a soft, creamy consistency.
- Season with salt and lemon juice to taste.

To Finish

- Divide the hummus between the plates (2 as a main course or 4 as a starter)
- Cut the roasted candied beetroots into quarters and arrange around the hummus.
- Pipe or spoon small blobs whipped goats' cheese around the plate.
- Pipe or spoon small blobs of beetroot puree around the plate.
- Sprinkle with the chopped roasted hazelnuts.
- Add a few micro herbs to garnish, if using.

Drink Pairing from The Horsham Cellar
Coolhurst, Sparkling Demi Sec Rose

