



Simon Wright

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ROASTED BEETROOT, GOAT'S CHEESE, APPLE & PEA SHOOTS

INGREDIENTS

- 3** whole raw beetroots
- 1** log of goat's cheese
- Sprigs** of fresh thyme
- Pinch** of salt & pepper
- Pinch** of red pepper flakes
- Dash** of lemon juice
- 3** whole walnuts
- 100g** granulated sugar
- 1** apple
- Westlands** Tendril Pea Shoots
- Westlands** Edible Mixed Flowers

METHOD

- 1.** Cover beetroot with oil, salt, pepper & thyme, wrap in foil & bake for 1 hour at 180
- 2.** Take beetroot out, peel & chop half into thin crisps
- 3.** Season crisps with lemon juice, salt & pepper & place in oven at 100 for 1 hour
- 4.** Season goat's cheese with salt, pepper, red chilli flakes & lemon juice. Form balls & store in the fridge to chill
- 5.** Julienne an apple & place in lemon juice
- 6.** Place walnuts in oven for 5 minutes at 180
- 7.** Place sugar in a pan & make a light caramel
- 8.** Coat the walnuts & set aside
- 9.** Chop the other half of beetroot into ribbons
- 10.** Assemble your plate & garnish with Westlands Pea Shoots & Edible Mixed Flowers

PREP TIME | 30 minutes

COOK TIME | 2 hours

READY IN | 2.5 hours