RED BEETROOT PUREE

2 Portions | Preparation time 15 min

INGREDIENTS

4 pieces/baked red beetroot 1 tablespoon/clarified butter 15 g/butter 200 ml/goat yogurt 1 tablespoon/wine vinegar salt, pepper

INSTRUCTION

Baked red beetroot (You can use ready-made) cut into a thick cube and throw into a sauced for hot clarified butter. Add salt, pepper and wine vinegar. Fry 10 min. Fried beets blend by blender. Add butter, goat yogurt and beets to the uniform mass. Add salt and pepper if needed.

PURCHASE LIST 4 baked red beetroot Goat yogurt Butter Vinegar