



COOKING PASSION SINCE 1877

OVEN-BAKED BEETROOT



4 Pieces

INGREDIENTS

500 gr small beetroots

Marinade:

zest and juice of 1 organic
lemon

1 tbsp honey

1 twig thyme

2 bay leaves

1 chopped chili

3 tbsp olive oil

salt and black pepper

Pesto:

3 tablespoons of salty

pistachios

6-8 tablespoons of mixed

herbs,

1 chopped fresh garlic clove,

a bit of lemon zest, 1-2

tablespoons of lemon juice,

6 tablespoons of olive oil

Salt

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Pre-heat your oven to 200°C CircoTherm.

Place washed beetroots in a fireproof dish. Sprinkle marinade on the beetroots and cover with the lid. Alternatively you can use aluminium foil to cover the dish.

Bake for one hour. Test with a sharp knife if the beetroots are soft.

Idea: Serve with cream yogurt and pistachio pesto.

Receipe for pistachio pesto: Roast 3 tablespoons of salty pistachios without fat in a non-stick pan. Allow to cool off.

Mix 6-8 tablespoons of mixed herbs, one chopped fresh garlic clove, a bit of lemon zest, 1-2 tablespoons of lemon juice, 6 tablespoons of olive oil and a bit of salt. Blend briefly.

Season again and finish off with some ground black pepper.

