



Beetroot Carpaccio with Honey and Feta

Total time:
20 Minutes

Dish:
starter

Servings:
4

Ingredients:

3 tbsp honey
2 tbsp Condimento bianco
1 tbsp mild mustard
2 tbsp safflower oil
300 g raw beetroot

50 g spinach leaves, washed
100 g feta cheese
1 fig
1 handful toasted walnut kernels
1 lemon
salt & pepper

Preparation:

1.
Warm the honey together with the vinegar. Add the mustard and oil, then mix everything into a dressing. Season with salt and black pepper. Cut the beetroot in half and slice it very thinly.

2.
Mix it with the dressing and leave to marinate for about 10 minutes. Arrange the beetroot slices decoratively on a plate. Toss the baby spinach lightly with olive oil and place it over the beetroot.

3.
Crumble the feta over the carpaccio. Briefly caramelise the fig in a pan with a little sugar and add it to the plate while still lukewarm.

4.
Finally, grate a little lemon zest over the carpaccio and sprinkle with toasted walnuts.