



ROASTED BEETROOT WITH ROASTED RICOTTA

INGREDIENTS

- 500 grams of boiled beetroots
- 2 tablespoons of olive oil
- 250 grams of ricotta
- 10 grams of chive
- 1 lemon
- A handful of basil leaves
- Baking paper

DIRECTIONS

Preheat the oven at 200° C. Cut the beetroot in parts of ca. 1 cm. Mix with 1 tablespoon of olive oil and freshly ground pepper.

Put the ricotta upside down on a with baking paper covered baking tray.

Divide the beetroot over the baking tray and roast for ca. 30 minutes in the oven.

Slice the chive very fine. Grate the yellow zest of the lemon. Mix the chive and the lemon zest with the rest of the oil and season with freshly ground pepper.

Divide the beetroot on a flat dish. Divide the ricotta over it. Sprinkle with the chive oil. Sprinkle with the basil leaves.

SIDE DISH

2 PERSONS

50 MINUTES

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