



Beet Tartare with Himalayan Salt

🕒 20–30 Min   

Preparation

- 1 Finely dice the beets.
- 2 Mix the lingonberry jelly with 2 tbsp. of the cress. Then season to taste with the Himalayan salt and pepper from the mill.
- 3 Serve on a plate and garnish with 1 tbsp. of the cress and walnuts.
- 4 Garnish the plate with balsamic glaze to taste. Looks great and tastes fantastic!

Ingredients 2 Portions

🔹 = Kotányi Produkte

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|---------|-------------------------|
| 2 | Beets, boiled |
| 2 tbsp. | Lingonberry jelly |
| 4 | Walnuts |
| 3 tbsp. | Cress, fresh |
| 1 pinch | 🔹 Himalayan Salt |
| 1 pinch | 🔹 Pepper Rainbow, Whole |

