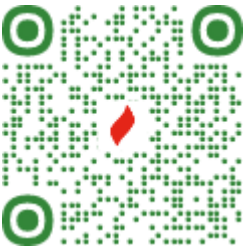




Ingredients 4 Portions

♦ = Kotányi Produkte

500 g	Beets
120 ml	Apple cider vinegar
80 ml	Water
4 tbsp.	Horseradish, grated
1.5 tbsp.	Sugar
1 tbsp.	♦ Caraway, Whole
1 pinch	♦ Sea Salt, Coarse



Beet Salad

🕒 40–50 Min   

Preparation

- 1 Cook the beets until firm to the bite then peel.

HINT: Instead of cooking them yourself, you can use pre-cooked beets

- 2 Now thinly slice the beets and add to a bowl.

HINT: Wear gloves because the beets will stain your hands.

- 3 Sprinkle the caraway over the beets.
- 4 Prepare a marinade from vinegar, water, sugar and salt and bring to a boil on the stove. Then season to taste.
- 5 Pour the warm marinade over the beets.
- 6 Add the horseradish to the bowl and fold in well.
- 7 Place in a preserving jar, cover with the marinade and seal the jar airtight.
- 8 If you would like to eat the salad on the same day, allow it to marinate for at least 3 hours first.