

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

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