



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

