

Beetroot & White Bean Spread

65–70 Min

Ingredients 8 Portions

= Kotányi Produkte

1 can	White beans (240 g drained weight)
250 g	Cooked beetroot
3 tbsp	Tahini
1 tbsp	Lemon juice
0.5 tsp	Cumin, Ground
0.5 tsp	Granulated onion
0.5 tsp	Himalayan Salt

Preparation

1. Drain and rinse the beans. Cut the beetroot into cubes.
2. Add the beans, beetroot, tahini, lemon juice, cumin, granulated onion and salt to a blender.
3. Blend on high for about 3 minutes, stopping occasionally to scrape down the sides.
4. Once completely smooth, transfer the spread to a serving plate and refrigerate for 1 hour.
5. Serve with a drizzle of olive oil, chopped pistachios and crackers.