

# Warm beets with caramelized plums and soft goat’s cheese

70—80 Min

## Ingredients 4 Portions

= Kotányi Produkte

| | |
|---|---|
| 4 pcs. | Beets |
| 400 g | Soft goat's cheese |
| 200 g | Plums |
| 60 ml | Raspberry vinegar |
| 60 ml | Walnut oil |
| | A little sugar |
| 1 pinch | Himalayan Salt |
| 1 pinch | Pepper Black, Whole |
| | Small red-veined sorrel leaves or cress |

## Preparation

1. Wash the beets and roast for 1 hour in the oven at 180°C (356°F). Then allow to cool before peeling and slicing thinly.
2. Marinate in the raspberry vinegar, walnut oil, salt and pepper.
3. Remove the stone from the plums and slice them. Caramelize a little sugar, add the plums and stew for 3 minutes. Season with salt and pepper to taste.
4. Arrange the beets centrally on the plate, and add a spoonful of soft goats cheese on the side. Place the stewed plums on top and garnish with red-veined sorrel/cress.