



Warm beets with caramelized plums and soft goat's cheese

🕒 70–80 Min   

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.

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

