

Beetroot Carpaccio With Goats Cheese & Walnuts

Ingredients

- 2 Tbsp Extra Virgin Olive Oil
- 1 Tsp Dijon Mustard
- 2 Tsp Red Wine Vinegar
- Pinch Caster Sugar
- 200g Cooked Beetroot (Not In Vinegar),
Finely Sliced
- 80g Soft Goats Cheese, Crumbled
- 50g Walnuts, Roughly Chopped
- Salt & Freshly Ground Black Pepper



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Method

- Whisk the oil, mustard, vinegar and sugar together in a small bowl and season well with salt and pepper.
- Fan the beetroot slices out over small plates and drizzle over the mustard dressing. Scatter over the goats' cheese and walnuts and serve.