



ROAST BEETROOT DIP IN GARLIC INFUSED OIL

INGREDIENTS

500gms Beetroot
2 - 3 Tbsp Thickened Cream
1 - 2 Tbsp Fresh Ricotta Cheese
1 - 2 Stems Chopped Spring Onions (Optional)
1 Lemon (juiced)
Handful of Mint Leaves
2 - 3 TBSP SATHYA Garlic Infused Olive Oil
1 TBSP SATHYA CHILLI INFUSED OLIVE OIL



METHOD

Cut beetroot into quarters and place on the oven tray. Rub half tablespoon of oil and sprinkle some salt through the beetroot pieces. Place the oven tray into a preheated oven at 180 degree C for about 20 minutes until the beetroot is roasted. Then peel the skin off the beetroot and let it cool. Then, blend the beetroot to grated consistency in a food processor.

Take the blended beetroot in a bowl and stir the thickened cream, finely chopped mint leaves, chopped spring onions, ricotta cheese, lemon juice and remainder of the garlic infused olive oil and chilli infused oil and mix. Add salt to taste if required.

Beetroot dip is ready and can be used with crackers or with grilled chicken or fish.

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