



Beet carpaccio

A refreshing beet carpaccio with goat's cream cheese, raspberry vinegar, walnuts and grapes offers the perfect combination of flavor and elegance.

Zutaten

2 Portionen

- 1 Beet tuber
- 140 g Goat's cream cheese
- 2 EL Byodo raspberry vinegar
- Byodo organic sea salt, coarse
- Pepper
- 4 EL Walnuts
- 100 g Grapes
- Red radish cress
- 1 EL Byodo walnut kernel oil

Zubereitung

Peel the beet and cut into wafer-thin slices using a slicer or a very sharp knife. Mix the goat's cream cheese with the raspberry vinegar, salt and pepper, season to taste. Wash and halve the grapes. Roughly chop the walnuts and roast in a pan until fragrant. Spread half of the cream in the middle of two plates and top with the beet. Garnish with walnuts, grapes and cress. Finally, drizzle over some walnut kernel oil and a few dashes of raspberry vinegar and serve.

