Beet tartare

This is what sophistication tastes like! The vegan beet tartare combines fine ingredients such as walnut kernel oil and mustard. Garnished with vegan mayo from Byodo, pomegranate seeds and chives, this tartare is a special highlight.

Zutaten
4 Portionen

1 Beet, raw
2 Beet, cooked
1 TL Byodo medium hot mustard
1 Pinch Sugar
1 Pinch Pepper
Byodo Premium Organic Sea Salt
0.5 TL Maple syrup
2.5 TL Byodo apple cider vinegar naturally cloudy
1 EL Byodo rapeseed oil, virgin
1 TL Byodo walnut kernel oil, virgin
1 Pinch Paprika powder, smoked
4 EL Chives, fresh
2.5 EL Byodo Vegan Mayo
Pomegranate seeds

Zubereitung

Finely chop the raw and cooked beet. A food processor is best for chopping, but a hand blender will

also work. The ratio of raw and cooked beet is important for the consistency of the tartare. Place the chopped beet in the blender jug and blend with the mustard, sugar, pepper, salt, maple syrup, apple cider vinegar, rapeseed oil, walnut kernel oil and paprika powder.

Place in a bowl, season to taste and fold in some of the chives. Now shape the tartare using 2 spoons and arrange on a plate. Pour the vegan mayo into a piping bag and garnish the beet tartare with stripes, sprinkle with pomegranate seeds and the remaining chives to serve.