



## Rezepte aus der Behr Küche

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### Beetroot with Lamb's Lettuce and Goat Cheese



- 4**
- 500 g coarse sea salt
  - 4 small beetroot (approx. 120 g each)
  - 100 g lamb's lettuce
  - 3 tbsp. red wine vinegar
  - Salt, pepper
  - 5 tsp. liquid honey
  - 1 tsp. mustard
  - 6 tbsp. walnut or olive oil
  - 2 tbsp. chopped chives
  - 8 goat cheese medallions (approx. 30 g each)
  - 2-3 sprigs of thyme
  - Salt, pepper
  - 30 g walnut kernels
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- 1) Preheat the oven to 180°C/350°F/Gas 4. Put a little salt into the middle of an ovenproof dish, wash the beetroot, place on the salt and heap the rest of the salt on top. Cook in the oven for around 1.5 hours (test with a sharp knife to see if they are soft).
- 2) Meanwhile wash and trim the lamb's lettuce and spin dry. Whisk together the vinegar, salt, pepper, 1 tsp. honey, mustard and oil.
- 3) Remove the beetroot, leave to cool slightly, peel and cut into wedges. Pour over the vinaigrette and fold in the chives.
- 4) Preheat the oven grill. Put the goat cheese into an ovenproof form, remove the thyme leaves from the stalk, sprinkle over the top, coarsely chop the walnuts and evenly sprinkle on top of the goat cheese. Drizzle with the remaining 4 teaspoons of honey. Bake under the grill for about 3 minutes.
- 5) Carefully mix the lamb's lettuce with the beetroot and serve with the goat cheese.