

TOMATO-BEETROOT SALAD WITH GOAT'S CHEESE



USED BRESC PRODUCTS



Tomato chutney 325g

INGREDIENTS

4 

- 800 g various raw beetroots
- 250 g cherry tomatoes
- 250 g raspberries
- 100 g pine nuts
- 0.2 dl balsamic vinegar
- 100 g rocket
- 1 dl olive oil
- 200 g fresh goat's cheese
- 50 g Bresc Chutney tomato
- salt and pepper

PREPARATION METHOD

Preheat the oven to 200°C. Peel the beetroots and chop them into pieces, flavour with salt, pepper and a little olive oil. Roast the beetroots for 15 to 20 minutes, until tender and golden-brown. Make a cross-incision in the skin of the tomatoes and add them to the beetroots for the last ten minutes of the roasting. Marinate them in a little extra oil and balsamic vinegar. Tear the goat's cheese, mix all the ingredients with the rocket and season the everything with salt and pepper.