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Ingredients

Beetroot (Sous Vide):

12 piece tiny beetroots
100 g mixed berries
50 g fine garden herbs / cress
2 piece burrata
20 g sugar
2 Tbsp white balsamico
2 Tbsp raspberry vinegar
4 Tbsp olive oil
salt and pepper

Preparation

Beetroot (Sous Vide)

Wash beetroot well and trim the roots slightly. Place the beetroot, vinegar, sugar, sea salt and some white pepper in a vacuum bag and cook sous vide at 90 °C about 60 minutes. Remove and allow to cool. Remove the beetroot from the bag and save the cooking water.

Beetroot marinade

Mix the cooking water with olive oil and season with salt and fresh pepper. Halve each beetroot and marinate with mixed berries.

Serve:

Place one half of a burrata in the middle of the plate, arrange the marinated beetroot and berries and garnish with the fine herbs and cress. To finish, dribble olive oil on the burrata and add sea salt and fresh pepper.

This recipe was kindly provided by Mattias Rook.