

BEETROOT CARPACIO.

INGREDIENTS.

Beetroot	2 oranges
1 tspn honey	salt and pepper
Dill	1 tblspn olive oil
Fetta cheese	

METHOD.

Slice the beetroot extremely fine and set aside.

Chop the dill and set aside.

Juice the oranges and place into a screw top jar.

Add the oil, salt and pepper and honey to the jar.

Place the lid on, tighten it and shake the dressing vigorously.

Pour the dressing over the beetroot and leave to stand to absorb the flavours. Sprinkle a little of the dill on top.

Chop the fetta into cubes.

Arrange the beetroot on a serving dish and sprinkle dressing over, garnish with Dill and just before serving scatter the cheese over.