

Cream of beetroot, ricotta & pistachio

Ingredients

- ♥ 2 medium beetroots, peeled & largely diced
- ♥ 250 g ricotta (1 standard pack)
- ♥ 1 generous t.s. pistachio „tahini“
- ♥ 2 t.s. extra virgin olive oil
- ♥ sea salt & freshly ground white pepper to taste

Preparation steps

- ♥ Boil the beetroot for about 45 min. and transfer it to the blender bowl. Leave it for 10-15 min. to cool down
- ♥ Add the rest of the ingredients and blend to a tender cream

This winter cream is a lovely mediterranean dip, compliment to sandwiches and baked/ roasted fish and veggies.

It partners harmoniously with baked and seasoned with herbs fennel, Jerusalem artichoke and carrots.

More ideas & recipes on
www.mypureolive.com

