

Dip of beetroot, crème fraîche & dill

Ingredients

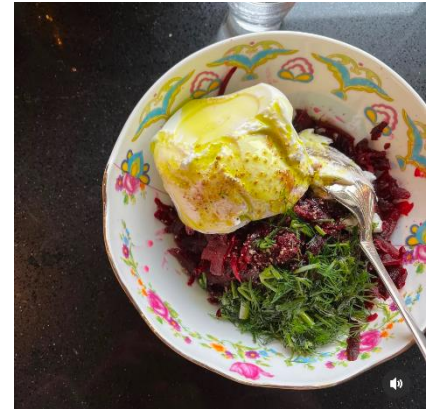
- ♥ 2 medium beetroots
- ♥ 250 g crème fraîche
- ♥ 2 tbsp extra virgin olive oil (EVOO)
- ♥ sea salt and freshly ground white pepper to taste
- ♥ 1 tbsp fresh or frozen dill (coriander is a great alternative for a more distinctive flavor)

Preparation steps

- ♥ Boil the beetroots for about 45 minutes and let them cool. Peel and grate them coarsely.
- ♥ In a bowl, mix all the ingredients and stir until getting a smooth cream.
- ♥ Sprinkle with dill

This cream is a wonderful Mediterranean appetizer, a complement to sandwiches, eggs, smoked salmon.

Early October harvests with expressive grassy and herbaceous notes are an ideal partner for this recipe. For an even richer flavor, you can add grated hard-boiled egg and freshly ground black pepper instead of white.



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