



## Beetroot cream

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 500 grams of beetroot, peeled and cubed
- 1/2 onion, sliced
- 2 cloves of garlic, minced
- 1 tablespoon of oil
- 150 grams of potatoes, peeled and cubed
- 750 ml of chicken stock

### Garnish:

- steamed dikon
- carrot

### Instructions

1. Heat the oil, fry onion and garlic.
2. Add potatoes and beetroot, mix well.
3. Pour in chicken stock.
4. Simmer 30 minutes.
5. When beetroots are soft, blend soup.
6. Serve garnished with slice of steamed dikon and carrot knot.