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 potatos, peeled and cubed
- 750 ml of chicken stock

Garnish:

- steamed dikon
- carrot

Instructions

1. Heat the oil, fry onion and garlic.
2. Add potatos 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.