



Beetroot Mille-Feuille

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 pcs of beetroot, peeled
- 4 tablespoons of apple vinegar
- 2 tablespoons of honey
- 4 tablespoons of olive oil
- 125 grams of goat cheese, sliced
- for garnish: candid kumquats

Instructions

1. Slice thinly beetroots.
2. Mix marinate ingredients: vinegar, honey and olive oil. Marinate beetroots for 2 hours.
3. Arrange beetroots alternately with goat cheese slices.
4. Serve decorated with kumquats slices.