



Beetroot pesto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 beetroots (middle size or 1 large)
- 3 tablespoons of olive oil
- 3 tablespoons of grated parmesan

- 3 tablespoons of pine nuts
- 1-2 cloves of garlic
- salt and pepper (according to taste)

to serve:

- dark bread
- sheep or goat cheese
- mint or baby spinach

Instructions

1. Wash beetroots, wrap in tin foil, bake in oven about 1 hour (in 200 C degrees) till soft.
2. Once beetroots cool down, peel and chop them.
3. Roast pine nuts on dry frying pan till golden and fragrant.
4. Combine all ingredients: baked beetroots, roasted pine nuts, garlic, olive oil, parmesan and salt and pepper blend well.
5. Spread pesto on bread or crackers, serve with sheep or goat cheese and mint or spinach leaves.
