

CARPACCIO OF BEETROOT WITH LIEFMANS FRUITESSE VINAIGRETTE

Ingredients

- PRE-COOKED BEETROOT 2
- LIEFMANS ON THE ROCKS 3 DESSERTSPOONS
- OLIVE OIL 2 DESSERTSPOONS
- LEMON JUICE 1/2 LEMON
- FETA 50 G
- MINT 1 SPRIG



RECIPE

1. Finely slice the beetroot using a mandolin or a sharp knife.
2. Vinaigrette: mix the Liefmans On The Rocks, olive oil, lemon and a pinch of salt and black pepper in a small bowl.
3. Sprinkle the beetroot with the vinaigrette and use your hands to crumble the feta on top. Garnish with a few mint leaves.
4. Share your On The Rocks moment with #Liefmans

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ON THE ROCKS