

Beetroot Carpaccio

Total time **30 mins 20 mins** preparation time **10 mins** cooking time

INGREDIENTS

4 portion(s)

500 g boiled beetroot150 g goats' cheese10 grilled figs

1 handful of freshly grated

horseradish

For the Grilled Figs:

3 tbsp Kikkoman Naturally

Brewed Sweet Soy Sauce

10 grilled figs3 tbsp olive oilFor the Dressing:

100 ml olive oil

100 ml white wine vinegar

some beetroot juice

3 tbsp Kikkoman Naturally

Brewed Soy Sauce

1 tsp Honey

Black pepper for

seasoning

zest and juice of 1 lemon

PREPARATION

Step 1

For the dressing, mix all the ingredients together

well.

Step 2

Thinly slice the beetroot, marinate with the dressing. Serve nicely on a plate with horseradish and goats cheese on top of the beetroot.

Step 3

To prepare the figs, wash them and quarter them. Heat a pan with olive oil and sauté briefly with Kikkoman Naturally brewed sweet soy sauce until caramelised.

Step 4

Place the grilled figs on the centre of the carpaccio.

Season and serve immediately.