

Beetroot Carpaccio

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

INGREDIENTS

4 portion(s)

500 g boiled beetroot
150 g goats' cheese
10 grilled figs
1 handful of freshly grated horseradish

For the Grilled Figs:

3 tbsp Kikkoman Naturally Brewed Sweet Soy Sauce
10 grilled figs
3 tbsp olive oil

For 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.