

Beetroot tartare with avocado, crunchy apple julienne, dried fruits

Recipe for 4

Description

Ingredients

- 4 Unit(s) Red beets
- 1 Small French shallot
- 1 Tbsp Dijon mustard
- 2 Tbsp Balsamic vinegar
- 2 Tbsp Olive oil
- 2 Tsp Maple syrup
- 1 Unit(s) Granny smith apple
- 3 Unit(s) Pickles
- 3 Sprig(s) Basil
- Salt and pepper
- 1 Unit(s) Avocado
- 398 Ml Canned white beans
- 1 Unit(s) Lime juice
- 3 Tbsp Olive oil
- 2 Unit(s) Green onion
- 250 Ml Basil leaves
- 250 Ml Baby spinach
- Salt and pepper
- 12 Leaf(ves) Wonton wrappers
- 12 Unit(s) Coriander leaf
- 12 Unit(s) Hazelnuts
- Salt and pepper

Preparation

- Preparation time **30.00 mins**
- Preheat your **Oven** at **400.00 F°**

Bon appétit!