

BEETROOT TARTARE

5 Medium Size Beetroots
1 Target Beetroot
½ Bunch Rhubarb
50ml Pekmez
50gr Labna
Bronze fennel

METHOD

Rhubarb Sauce

Slice rhubarbs and place them in a saucepan. Add pekmez and 100ml water. Slowly cook the rhubarb by adding tiny bit of water if need to. Remove from heat and transfer into Thermomix. Blend until smooth and it reaches mayonnaise consistency. It should taste sweet and sour. Pekmez is grape molasses, can be replaced with maple syrup or brown sugar.

Beetroots

We berry the beetroots in hot ash overnight in our restaurants. Alternatively, you can burn the skin on a gas cooktop then roast in your oven to get the smokey flavor. Once beetroots are cooled down, peel the skin and cut them into mini cubes.

Labna

To create labna you need to hang natural pot set yoghurt for 12 hours. Place the yoghurt in the middle of a muslin cloth. And hang over your kitchen sink.

METHOD

Place diced beetroots into a mixing bowl, add rhubarb sauce as needed. Put the mixture into plate. Pipe labna on the side of the beetroot. Decorate with thinly sliced target beetroots and bronze fennel.

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