

# ROASTED BEETROOT WITH BAKED RICOTTA AND HAZELNUT DUKKAH

HARVEYS



## INGREDIENTS - Serves 6

500g roasted beetroot, peeled & sliced

1 tbs olive oil

1 bunch watercress

1 shallot, sliced

50g candied cumquats

200g peas, removed from pods,  
blanched

salt and pepper

6 x 100g baked ricotta

Roasted onions

Hazelnut dukkah

## METHOD – BAKED RICOTTA

Process the ricotta, eggs, yolks, parmesan, salt and pepper until combined.

Fold through the thyme.

Line a terrine with baking paper then fill with the mixture.

Cover with baking paper then the terrine lid.

Bake in a water bath at 160°C for approx. 30-40 minutes until set.

Allow to cool.

## METHOD – ROASTED RED ONIONS

Slice onions and roast in oven at 220°C for 10 minutes.

Remove from heat and dress with red wine vinegar.

## METHOD – HAZELNUT DUKKAH

Toast hazelnuts and rub off the skin then coarsely chop.

Toast the rest of the ingredients separately.

Combine the nuts and seeds together and set aside.



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## BAKED RICOTTA

750g drained fresh ricotta

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3 eggs

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3 yolks

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1/3 cup parmesan cheese, finely  
ground

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Salt and pepper

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1 tablespoon thyme leaves, chopped

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## ROASTED RED ONIONS

4 red onions, peeled

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100ml red wine vinegar

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Olive oil

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Salt and pepper

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## HAZELNUT DUKKAH

80g hazelnuts

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50g sesame seeds

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2tbs cumin

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2tbs coriander seeds

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1 tsp ground pepper

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1 tsp Murray River pink salt

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## DRESSING

3tbs vegetable oil

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3tbs almond oil

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1 tbs white wine vinegar

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2tsp sherry vinegar

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Squeeze of lemon juice

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## METHOD – DRESSING

Add all ingredients in a sealed contained and shake to combine.

## TO SERVE

Lay sliced beetroot on the plate with the onions and the peas.

Lay the grilled ricotta on top.

Dress with the white wine dressing then add the cress and sprinkle the dukkah over.

