

# *Lesley Waters*

COOKERY  
SCHOOL



# *Beetroot Hash*

Serves 4

425g raw beetroot, peeled  
1 large red onion, peeled and finely sliced  
5tbsp rapeseed oil  
3tbsp good quality balsamic vinegar

1. Peel the beetroot and coarsely shred it through the food processor or if you need to do this by hand use the coarse part of a hand held grater.
2. Toss everything together and season well with sea salt and black pepper. Cover and leave to stand for 30 minutes before serving to allow the flavour to develop.
3. Serve with smoked salmon, avocado and sour cream along with your favorite crusty bread.

