

beetroot tzaziki

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ingredients

- 1 garlic clove crushed
- 1 large cooked beetroot; peeled.
- 100ml greek yoghurt.
- 1 tablespoon fresh dill or fennel fronds chopped.
- 1 tablespoon of red wine vinegar.
- 2 tablespoons of olive oil.
- A handful of chopped chives.

1. Place beetroot in the oven in foil, olive oil and salt.
2. Cook at 200 degrees Celsius till soft.
3. Remove from the oven and allow to cool.
4. Grate the beetroot into a sieve over a bowl. Set aside 10 minutes to drain.
5. Place remaining ingredients into a plastic bowl.
6. Grab a wooden spoon and press down on the beetroot to remove excess liquid.
7. Add the beetroot to the yoghurt mix.
8. Sprinkle the chives over the top.
9. Serve with home made pitta bread.