

Roast beetroot (freshly harvested from our garden) and Potato salad with creamy mustard dressing

Ingredients

2-3 (depending on size) beetroot

1kg of potatoes

¼ cup olive oil

***Dressing

A small carton of longlife cream

2 tsp of white vinegar *check that you have the correct size measuring spoon

2 Tbsp of seeded mustard * check to see if the spoon is the correct one

1 Tbsp honey

2 cloves garlic

3 Tbsp olive oil

Splash of white balsamic vinegar. A splash is a couple of drops

Salt and pepper

Method

Preheat oven on the highest setting.

Line 2 or 3 baking trays with baking paper.

Wash the produce.

Using a sharp knife, cut the beetroot and potato into even sized pieces.

Place them into a large mixing bowl.

Add the olive oil, ensure all pieces are covered in oil, transfer to oven trays.

Place in oven and cook until golden and crispy.

***While the potato and beetroot is cooking, make the dressing.

To make sour cream, add the vinegar to the cream, shake and leave to go sour.

Peel the garlic, squash in mortar and pestle, add to jar.

Finely chop the spring onions, add to the jar, and add all the remaining ingredients.

Shake well, pour over the beetroot and potato before serving.

Garnish with fresh parsley from our garden.