



Beetroot dip

Ingredients:

4 Medium sized beetroot
100g Feta
1 big handful of fresh mint
Olive Oil
Salt and Pepper



Method:

Boil beetroot whole in large pot of water until they are cooked through (use the skewer test). Cool so they can be handled. Remove skin, it should just peel off.

In a food processor, add the peeled beetroot, feta and mint then blend. Add olive oil while processor is turned on. Keep adding until the dip is a dip like consistency.

Season with salt and pepper, add more mint or feta to taste.

