

Balsamic beetroot with Roquefort



Method

1. Halve or quarter the beetroot, depending on the size. Heat the olive oil in a large non-stick pan, add the beetroot and sauté for 2-3 mins, tossing well to coat.
2. Add the balsamic vinegar, season and cook 1-2 mins longer, until reduced right down to a syrupy glaze.
3. Transfer to a serving bowl to cool, then cover and chill. Can be done up to 1 day ahead. Remove from fridge 30 mins before serving, crumble over the Roquefort and sprinkle with the sesame seeds.

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Ingredients

- 600g cooked baby beetroot (not the type in vinegar), peeled and trimmed
- 3-4 tbsp olive oil
- 6-7 tbsp balsamic vinegar
- 150g Roquefort
- 1-2 tsp sesame seeds, toasted (see Know-how, below)

