

# Beetroot with Vanilla Balsamic Glaze and Burrata

: 20

: 4



## Utensils

### For the sauce

**50 g** Caster Sugar

**200 ml** White Balsamic Vinegar

**1 g** Cornflour

**2 tbs** Taylor & Colledge Vanilla Bean Extract

**pinch** Salt

**pinch** Ground Black Pepper

**100 ml** Hazelnut Oil

### For the beetroot

**600 g** Beetroot 4 beetroots

**leaf** Bay Leaves

**5** Juniper Berries

**0.5 tsp** ground black pepper

**pinch** sea salt

### For the salad

**4** Mini Italian Burrata Bocconcini

**50 g** Wild Herb Salad

**50 g** Chopped Hazelnuts

1. Place the beetroot, bay leaves, juniper berries, and peppercorns in a pot with plenty of salted water and bring it to a boil. Cook for 30–45 minutes, depending on the size of the beetroot. Drain the beetroot and allow it to cool slightly. The skin can now be easily rubbed off with a paper towel. Cut the beetroot into bite-sized wedges and marinate with the vanilla balsamic glaze.
2. Caramelize the sugar for the glaze in a pan over medium heat. Deglaze with balsamic vinegar and cook for 1–2 minutes, until the sugar is dissolved. Mix the cornflour with a little cold water until smooth and use it to lightly thicken the balsamic vinegar. Refine with Taylor & Colledge Vanilla Extract and season generously with salt and pepper. Stir in the hazelnut oil.
3. Roast the hazelnuts in a pan without oil on medium heat for 5–6 minutes, then chop coarsely. Wash and drain the wild herb salad and gently mix it with the marinated beetroot. Arrange the beetroot salad on plates, place the burrata in the centre, and serve topped with hazelnuts.