

# LANGHAM PLACE

MONGKOK, HONG KONG

## WHAT YOU NEED

- 1 big beetroot
- 60g un-ripened French goat's cheese
- 1 tsp pine nuts
- 60g mixed mesclun salad
- 1/2 tsp tarragon
- 1/2 tsp basil
- 1 tbsp coriander
- 50ml cream
- 50ml red wine vinegar
- 25ml balsamic vinegar
- 1 bay leaf
- 150ml extra virgin olive oil
- Salt and pepper to taste
- 8 pine nuts
- 5 croutons



*Beetroot raviolis with  
French goat cheese*

Mixed herb salad, coriander oil,  
beet reduction, pine nuts and  
pesto croutons

## HOW TO DO IT

Peel the beetroot (wear latex gloves) and use a slicing machine or a Madeleine to slice into 8 slices each 3mm thick. Cut into equal squares. Dice up the left over beetroot and place in small pot. Cover with the two vinegars and a little water. Cook over a low heat until the beetroot is soft, then blend and sieve through a fine sieve. Then place sliced beetroot inside pot, and cook ensuring you don't overcook. Strain, put sliced beetroot aside, and whisk olive oil into beetroot reduction to create the vinaigrette. Whisk French goat's cheese with cream, season with salt and pepper. Place a tsp of the goat cheese mixture on 1 beetroot 'square', then cover with another beetroot square, push down the sides to form a 'ravioli'. Repeat the steps for the other 6 beetroot squares. Blanch and blend fresh coriander with extra virgin olive oil. Place the 4 ravioli on the plate, add mesclun salad on top of ravioli, and decorate plate with beetroot juice, pine nuts and croutons.