

## GOAT CHEESE TOASTS AND BEETROOTS

**Preparation:** 10 minutes

**£:** £0.60/portion

**Serves:** 4

**Difficulty:** Easy

### INGREDIENTS

4 slices of soda bread

(<https://fabcuisine.files.wordpress.com/2020/04/soda-bread-2.pdf>)

1 pack of cooked beetroots

1 goat's cheese (125grs)

50ml double cream

Salt, Pepper

Olive oil

Balsamic vinegar

### EQUIPMENT

1 chopping board

1 mixing bowl

1 whisk

1 baking tray

1 salad bowl



### METHOD

Crumble the goat's cheese in a mixing bowl. Add the double cream and whisk until you obtain a homogeneous texture.

Season with salt, pepper, dry thyme and olive oil. Taste.

Slice 4 slices of soda bread, toast them. Wait until they are cool and start spreading the goat's cheese mix on top of them. Make sure that the mix is spread heavenly and roughly ½ cm thick.

Turn the oven on "grill mode".

Place the 4 toasts on a baking tray and grill them until the cheese start to colour and to be crispy.

Meanwhile make the beetroots salad, dice the beetroots, put them in a salad bowl and season them with salt, pepper, olive oil, balsamic vinegar.

Take a plate, dress the salad and goat's cheese toast on it. Enjoy!

