

Roasted beetroot, fennel & watercress salad with caramelised walnuts & goats curd

Serves 2

Preparation: 20 minutes, plus cooling time

Cooking: 1 hour

4 small beetroot (about 300g), trimmed

1/3 cup (35g) walnuts

2 tsp honey, warmed

2 tsp brown sugar

1 bulb baby fennel, trimmed, halved

Squeeze of lemon juice

1 cup picked watercress leaves

1 tbs extra virgin olive oil

1 tbs sherry vinegar

2 tsp Dijon mustard

Goats curd, to dollop

Preheat oven to 200°C or 180°C fan forced. Place the beetroot in a large baking tray, cover tray with foil and roast for 1 hour or until tender when pierced with a skewer. Set aside to cool slightly, then peel (wearing gloves prevents your hands from staining) and cut into wedges.

Place walnuts, honey and brown sugar in a bowl and toss to combine. Spread walnuts out in a single layer on a small baking tray lined with baking paper. Roast for 10 minutes or until golden and caramelised. Remove and set aside to cool. Roughly chop.

Thinly slice fennel (a mandolin is a great way to do this) and squeeze over a little lemon juice to prevent it discolouring. Whisk the olive oil, vinegar and mustard together, season with a pinch of sugar and salt to taste.

To serve, toss the beetroot, fennel and watercress together and divide between serving plates. Scatter over some walnuts, drizzle with a little dressing and top with a dollop of curd.