

PETITION

BURRATA, PICKLED CARROTS, ROAST BEETROOT, AND PUMPKIN SEED PESTO.

By Head Chef Jane Collins

PICKLED CARROTS

1 orange carrot and 1 red carrot peeled into ribbons
300 ml water
200 ml white wine vinegar
5 g sea salt
100 g sugar

SALT BAKED BEETROOT

Rock salt
1 golden beetroot
1 red beetroot
Thyme
Sea salt
Extra virgin olive oil

PUMPKIN SEED PESTO

150 g pumpkin seeds
100 g pine nuts
30 g parmesan cheese
50ml Extra virgin olive oil
1 garlic clove
Cracked black pepper
Sea salt
1/2 lemon juice

A handful of rocket & nasturtium leaves to garnish.

METHOD

Pre-heat the oven to 200 degrees.

Wash the carrots and set aside.

Wash the beetroot with the skin on and drain them on a paper towel.

Form 2 sheets of tinfoil squares on the bench – roughly A4 size. Place the beetroot in the centre and cover each one with a drizzle of olive oil, sea salt, sprigs of thyme and a pinch of black pepper. Wrap the beetroots into sealed parcels so the steam can't escape.

Sprinkle a thin layer of sea salt onto an empty baking tray and place the wrapped beetroots on top. Cook in them in the oven for 30 to 45 minutes for small beetroots and up to an hour if the beetroots are larger.

Whilst the beetroots are cooking, peel the carrots into ribbons and into separate bowls so the red colour doesn't run onto the orange.

Weigh the pickle liquid ingredients & bring them to the boil in a medium sized pot. Pour the liquid into each bowl of the carrot ribbons and let them cool on the bench for 10 minutes before placing them in fridge.

Take the burrata from the fridge & bring it to room temperature on a plate.

When the beetroot is cooked, remove them from the oven but allow them to cool on the salt tray. An easy way to check if they are cooked is to poke them with a toothpick or skewer without resistance.



When they are cool enough to handle, remove the tin foil and using a small knife or spoon to remove the skin.

Cut the beetroots into small wedges, placing the red beetroot with the red carrot ribbons and golden beetroot with the orange carrot ribbons.

Leave them for 10 minutes while you make the pesto

PESTO METHOD

Toast all the pumpkin seeds & pinenuts (except for 2 tablespoons to garnish at the end) in a non-stick pan over a medium heat with a drizzle of olive oil until golden. Once cooked, drain the oil on a paper towel.

Blitz all the pesto ingredients in a food processor, adding more olive oil if the mixture is too dry.

To plate, drain the pickled vegetables onto a paper towel.

Place a spoon of pesto onto the centre of the plate for the burrata to sit on.

Arrange the beetroot wedges and carrot ribbons around the burrata.

Drizzle with olive oil and sprinkle a pinch of sea salt and toasted seeds to finish.

