



## BEETROOT WALNUT SALAD

### *Salad*

*3 large Beets or 2 bunches of smaller  
¼ red onion, finely diced  
1 teaspoon coriander seeds, roasted and ground  
2 tablespoon coriander leaves, chopped  
2 tablespoon mint leaves, chopped  
½ cup roasted walnuts, chopped  
Handful of beetroot leaves  
Rosewater (optional)*

### *Dressing*

*75ml olive oil  
50ml walnut oil  
50ml lemon juice*

*Preheat oven 180C, roast beets for 30 minutes or until soft. Remove from oven, cool, peel and chop. Add red onion, ground coriander, coriander and mint. Whisk all dressing ingredients together, season to taste. Toss beets with walnuts, leaves and coat with dressing, sprinkle with rosewater and serve.*

