



Smoked Carpaccio Platter with Beetroot and Horseradish Relish

Ingredients

(Serves 2)

1 pack sliced smoked carpaccio

1 tblsp shaved parmesan

Small handful rocket leaves

Relish

1tsp hot horseradish

2 vac packed unpickled beetroot

1/2 small red pepper, chopped

1/2 small fennel bulb, chopped

1 tblsp olive oil

Squeeze lemon juice

1 tsp chopped fresh tarragon

Method

For the relish place all the ingredients except the beets in a blender and whiz to rough paste. Add the beets and pulse these in too.

Remove the relish and season to taste.

Arrange the carpaccio on a plate and scatter over the rocket and parmesan. Drizzle with a little oil if wished.

Serve the carpaccio with the relish, crusty bread and unsalted butter.