

Beet foam and cheese

Ingredients

For 4 parts:

For beet mousse:

A big beet baked (there are in all supermarkets)

10-15 cl of soy cream

salt, pepper

For cheese cream:

10-15 cl of soy cream

70-80 g of feta or fresh goat cheese (ex: goat log)

Pine nuts

Optional: Hanted chives or parsley for decoration

Preparation

1. Peel the beet and debit it in large pieces.
2. In a mixer or a mixture of mixing put the beet pieces, soy cream, salt and pepper. Mix (possible with a plunging mixer) until you get a homogeneous mixture. x
3. Mix the same, in another container, soy cream and cheese. We can, for more effect, pour this mixture into a siphon to obtain a whipped cream.
4. Roast of dry gables in a pan: over low heat, about 10 minutes, stirring from time to time.
5. In verrines, fill half with beet mousse, then cheese cream and finally decorate with pine nuts.