

Baked Beetroot with Apple-Horseradish Dip

1 kg small beetroot, washed and quartered
1 Tbsp butter, melted
coarse sea salt
1 bunch chives, chopped
200g apples, grated
2 tsp horseradish
1 Tbsp fresh lemon juice
400g quark - use sour cream as a substitute
100g cream
1 teaspoon honey
salt and pepper



Pre-heat the oven to 200 degrees C. Pour the lemon juice over the grated apple juice to keep from turning brown. Mix the butter and salt together and brush the beetroot quarters with it. Place the beetroot on a baking tray and bake for approx. 1 hour or until they are soft. In the meantime, prepare the dip by mixing together sour cream, cream, horseradish and honey in a small bowl. Add the grated apple and chives, salt and pepper to taste. Cool. Once the beetroot is ready gently peel off the skin and serve, sprinkled with sea salt and the apple-horseradish dip.