

BROWN GARDEN POT



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

BROWN GARDEN POT

Brown Bread Pot

- 4 pcs brown bread
- Butter

Couscous

- 100g couscous
- 120ml hot water

Beetroot Purée

- 150g beetroot
- 20g onion



- Water

Baked Beetroot

- 50g beetroot, diced
- 50g Persian feta cheese
- 30g roasted walnut
- 30g roasted shallot
- Baby rocket leaves

Methods and Directions

BROWN GARDEN POT

Brown Bread Pot

- Flatten 4 pieces of brown bread with a rolling pin. And then roll it with foil.
- Bake at 175C for 8 minutes.
- Unfold foil and brush it with butter and bake again for 5 minutes.

Couscous

- Cook couscous in hot water until well cooked.

Beetroot Purée

- Cook beetroot and onion in boiling water until soft.
- When cooked through blend it to a purée.

Baked Beetroot

- Roast the diced beetroots at 165C for 15 minutes.
- Mix with Persian feta cheese, roasted walnut, roasted shallots and baby rocket.