

heute gibt es...

Beetroot salad with mango



Ingredients(For 4-6 people)

- 500g beetroot (ready cooked, vacuum packed)
- 2 tart apples
- 2 celery sticks
- 5 tablespoons white wine vinegar
- 4 EL rapeseed oil
- 1 ripe mango
- Salt and pepper

Preparation:

1. Peel beets and apples, grate into thin sticks and place in a bowl.
2. Celery clean, remove leaves - or set aside for the purpose of decoration - cut into thin slices and mix with the red beet mixture.
3. Add the vinegar and oil and season with salt and pepper. infuse for about 20 minutes the salad, then if necessary seasoning.
4. Cut the peeled mango into bite-size pieces and place on the salad just before serving.

