

## **BEETROOT SALAD WITH BASIL PESTO**

Source: Olives, Lemons and Za'atar by Rawia Bishara  
Serves 6



- Beetroots, scrubbed and peeled – 1kg
- Extra virgin olive oil – 120ml
- Fresh lemon juice – 80ml
- Basil pesto  
*(put 3 to 5 garlic cloves in a food processor with 150g pine nuts, 2 TBSP Parmesan, salt and pepper until finely crushed. Follow with 300g chopped basil leaves, 120ml extra virgin olive oil and the juice of 2 lemons. Add crushed chilli flaked to taste)*
- Garlic, finely chopped 1½ tsp
- Basil, fresh – 30g
- Mint, fresh – 30g
- Walnuts, toasted and chopped – 75g
- Almonds (silvered), toasted – 50g
- Sea salt - 1½ tsp

- 1.** Place the beetroot in a large pot with enough cold water to cover. Bring to the boil, reduce the heat and simmer until fork tender, 20 to 40 minutes.
- 2.** Transfer to a colander to drain. When cool enough to handle, slice the beetroot across into 6mm thick slices.
- 3.** Meanwhile, in a large bowl, add the oil, lemon juice and pesto with the garlic, basil, mint, walnuts, almonds and salt and whisk to combine.