

## Pickled Rhubarb & Beetroot with Clementine & Feta



- 300g precooked beetroot
- 4 clementines
- 10g fresh tarragon
- 50g crumbly goat's cheese
- 40g shelled unsalted walnut halves
- Large handful of the pickled rhubarb slices
- 1 avocado, chopped
- Few leaves of lettuce

1. Peel 3 of the clementines and reserve the 4<sup>th</sup> one for the dressing. Using a very sharp knife, lay the peeled fruit on its side and cut the clementines into slices. Cut the cooked beets into wedges.

2. Layer the leaves, sliced clementine, cut beetroot wedges, pieces of rhubarb and chopped avocado. Sprinkle the tarragon and crumbled feta cheese. Add the walnut halves. Then use the dressing over the salad when ready to serve.

### Dressing

- Juice of 1 clementine
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar (see below for option)
- Sea salt + ground black pepper to taste

Alternatively, **instead of the red wine vinegar** - use 2 tablespoons of the pickling liquid and taste before adding salt.



### **For Pickled Rhubarb**

- 2 rhubarb stalks, very thinly sliced on a diagonal**
- 180ml red wine vinegar**
- 120g white sugar**
- 240ml water**
- 1 teaspoon sea salt**

1. Put the very thinly sliced raw rhubarb into a bowl. It's preferable to cut it no more than 2-3 mm with a sharp knife, if you plan to eat the rhubarb the same day, otherwise the tartness will be too strong. In a saucepan, bring vinegar, sugar, sea salt and water to a boil in a small saucepan, stirring to dissolve sugar and salt. Once the sugar has dissolved in the boiling liquid, remove the mixture and pour the hot pickling liquid over the raw rhubarb slices. Cover and chill until cold, at least 1 hour. Rhubarb can be pickled 1 week ahead. Keep chilled.