



# BOREALIS

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## ROASTED BEETROOT RAVIOLI



**SERVING: 20 servings**

### **INGREDIENTS FOR BEETROOT RAVIOLI FILLING**

1.25 kg LARGE Beetroot  
320 gr feta cheese  
160 gr caramelised white onions  
320 gr cream cheese  
120 gr honey  
30 gr chives chopped  
10-15 gr salt

#### **METHOD FOR BEETROOT RAVIOLI**

1. Preheat oven to 200°C.
2. Choose large beetroot, big enough to be able to cut 7 cm disks once cooked and peeled.
3. Wrap whole beetroot in foil and roast for 45 minutes until tender. Let cool, then peel.
4. Using a mandolin, slice the cooled beetroot into thin slices following the grain to achieve the ring pattern. Use round a round cookie cutter to cut out 7 cm circles from the beetroot slices. Lay flat on a tray and chill in the fridge.
5. In a food processor, combine feta cheese, honey, finely chopped caramelised onions, cream cheese, and finely chopped chives. Season with salt. Blend until smooth.
6. Place a beetroot circle on a clean surface. Pipe about 15g of the feta filling onto the centre. Place another slice of beetroot on top and press the sides down,