

Pink beetroot rice with goat cheese and apple



Ingredients

Ingredients for 10 servings:

2.5 kg Wild rice mix Ardo

1 kg Beetroot cubes Ardo

500 g Apple slices Ardo

200 g Spring onion Ardo

5 g Rosemary Ardo

800 g goat cheese

1 dl olive oil

0.5 dl sunflower oil

Preparation

1. Stir-fry the wild rice mix and the beetroot cubes in the olive oil, season with pepper, salt and allow to cool down.
2. Bake the sliced apples in the sunflower oil and rosemary.
3. Mix the rice with the spring onions.
4. Fill half of the jar with the pink rice.
5. Add the goat cheese and the apple slices.
6. Finish with the crispy beet bacon and some green herbs.

Allergens

Milk



We preserve nature's gifts