

Beet tartar with avocado, crunchy apple julienne, hazelnut chips, wonton chips |

Recipe for 12 tapas



Description

A little freshness will always be a pleasure at the beginning of a meal, a simple recipe that will make you stand out.

Note

All you have to do is use your imagination to transform certain products, such as

-the green apple by cucumber

-hazelnuts by almonds or pistachios

-Won ton chips by homemade crostini

-white beans with chickpeas

Many recipes only require a little imagination to make other dishes just as tasty.

Ingredients

Beet tartar

- 400 Gr Cooked beets
- 100 Gr French shallot
- 1 Tbsp Dijon mustard
- 1 Tbsp Balsamic vinegar
- 2 Tbsp Olive oil
- 2 Tsp Maple syrup
- 1 Unit(s) Granny smith apple
- 2 Tbsp Pickles
- 2 Sprig(s) Basil

Avocado dip

- 1 Unit(s) Avocado
- 398 Ml Canned white beans
- 1 Unit(s) Lime juice
- 3 Tbsp Olive oil
- 2 Unit(s) Green onion
- 250 Ml Basil leaves
- 250 Ml Baby spinach

Finishes

- 12 Leaf(ves) Wonton wrappers
- 12 Unit(s) Coriander leaf
- 4 Tbsp Hazelnuts

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Beet Tartar

Cut the cooked beet into small cubes (brunoise), keep it in a bowl.

Season with salt and pepper, add all the other ingredients of the recipe (only the diced green apple).

Mix well, make sure by tasting that the seasonings are right.

Make sure you have a ripe avocado, once emptied, cut both parts into large cubes.

Avocado Dip

Using a blender or blender foot, blend all the ingredients that make up the dip.

Be careful with the seasoning, taste to check.

Assembly and finishing

On the bottom of your assembly circle, place the dip about 1/3 of the way down. Make sure to even out the surface.

Place the red beet tartar on top, finish with the green apple sticks.

Finish with the hazelnut chips on top and the won ton chips on the side.

All that's left to do is to add some coriander leaves here and there.

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On a baking sheet with parchment paper, place your wonton dough sheets, drizzle them with olive oil and a pinch of fleur de sel or salt.

Leave some space and place the hazelnuts on the same plate.

Put it in the oven for 3 to 4 minutes, be careful with the coloring, depending on the power of your oven, it goes quite fast.

Let cool well, you can slightly crush the hazelnuts with the bottom of a saucepan (crush).

Bon appétit!