

Raspberry-pickled beetroot, labneh & hazelnut salad

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Anna Gare shares her refreshing salad, perfect for those balmy summer nights.

This salad has a wonderful combination of flavours and is totally delicious with just about anything. I first discovered sheep's milk labneh at the Albany Farmers Market and have been addicted ever since. It can be hard to find in shops but is easily made by straining sheep's milk yoghurt overnight through a fine mesh sieve or some muslin (cheesecloth). This recipe also works beautifully with fresh goat's cheese.

(Serves 4 to 6 as a side)

- 125 ml ($\frac{1}{2}$ cup) raspberry vinegar (unsweetened)
- 75 g ($\frac{1}{3}$ cup) caster (superfine) sugar
- 1 star anise

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- 3 allspice seeds
- 2 beetroot (beets), peeled and thinly sliced (best done with a mandolin)
- ¼ red onion, thinly sliced
- 80 g baby rocket (arugula) leaves
- Extra-virgin olive oil, for dressing
- Juice of 1 lemon
- 100 g sheep's labneh
- 60 g roasted hazelnuts
- Micro greens or soft herbs (optional)

Method

To pickle the beetroot, put the vinegar and sugar in a 30-centimetre frying pan with 375 millilitres (1 ½ cups) of water, the star anise and allspice and season with salt and pepper.

Bring to the boil, and then reduce the heat. Add the sliced beetroot and cover with a lid or foil.

Simmer gently for about 15 minutes, then cook uncovered for a further 15 to 20 minutes until the beetroot is tender and most of the liquid has been absorbed, leaving a residual thick syrup. Allow to cool.

Toss the onion and rocket together and spread out on a serving platter.

Coat the beetroot in its residual syrup and scatter over the platter.

Dress lightly with olive oil, lemon juice, and salt and pepper.

Dollop teaspoonfuls of labneh randomly over the salad and scatter with the hazelnuts and micro greens or soft herbs (if using).

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