

Yuzu Marinated Beet Salad



<Ingredients (4 serve)>

1 Large beetroot
Parsley (chopped)

<Marinade>

1 tsp Sea salt
3 Tbsp Soy sauce
1 Tbsp Yuzu juice

<Method>

1. Boil the beet

Wash the beet for removing any dirt.

Put the beet and water in a deep stew pan and bring it to boil. Boil until the beet is skewered.

Remove from the heat and leave the beet in the stew pan until it is at room temperature.

2. Marinate

Meanwhile make the marinade. Put all ingredients in a container.

Peel the beet and slice into julienne shape and marinate in a container.

Sprinkle some parsley just before serving.

You can keep that for 5 days in a fridge.

