

## BROWN GARDEN POT



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Lee Kyung Ho (Kevin)



Jagdev (JD) Singh

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Ingredients

#### BROWN GARDEN POT

##### Brown Bread Pot

- 4 pcs brown bread
- Butter

##### Couscous

- 100g couscous
- 120ml hot water

##### Beetroot Purée

- 150g beetroot
- 20g onion



- Water

### **Baked Beetroot**

- 50g beetroot, diced
- 50g Persian feta cheese
- 30g roasted walnut
- 30g roasted shallot
- Baby rocket leaves

### **Methods and Directions**

#### **BROWN GARDEN POT**

##### **Brown Bread Pot**

- Flatten 4 pieces of brown bread with a rolling pin. And then roll it with foil.
- Bake at 175C for 8 minutes.
- Unfold foil and brush it with butter and bake again for 5 minutes.

##### **Couscous**

- Cook couscous in hot water until well cooked.

##### **Beetroot Purée**

- Cook beetroot and onion in boiling water until soft.
- When cooked through blend it to a purée.

##### **Baked Beetroot**

- Roast the diced beetroots at 165C for 15 minutes.
- Mix with Persian feta cheese, roasted walnut, roasted shallots and baby rocket.