



This is how Cold Beetroot Cream with Artenara cheese foam and olive oil from Las Tirajanas, by chef Gloria Rodríguez, is made

INGREDIENTS

For 6 people

For the cold beetroot cream:

3 cooked beetroots

5 mid sized ripe tomatoes

1/2 cucumber

1 red pepper

6 soup spoons of light olive oil

3 soup spoons of apple vinegar

a pinch of salt

1 soup spoon of Las Tirajanas olive oil

Peel and chop up the ingredients. Blend in with olive oil until reaching a rich texture. Add the three spoonfuls of vinegar, salt to taste, and continue blending until the mixture reaches the proper creamy texture. Press the cream through a strainer and allow to cool off.

For the foam:

200 ml milk

400 ml cream

200 g cheese from Artenara

Heat up the milk, and remove from heat before adding the grated cheese so that it melts in. Add the cream straight after. Put it through a sieve and pour it into a syphon. Then shake well. Allow to settle for around 3 hours in the fridge until completely cooled.

PREPARATION OF THE DISH

Place a round mould in the middle of the bowl. Put the foam inside with the syphon. Pour the cold beetroot cream in, and decorate with edible flowers, beetroot shoots and a shot of olive oil from Las Tirajanas.