

Smoked beetroot with buffalo mozzarella

Ingredients

BEETROOT AND MOZZARELLA

- Cooked beetroot
- Buffalo mozzarella
- Smoking dust suitable for your smoker
- A little rocket

DRESSING

- Extra virgin olive oil
- Balsamic vinegar
- Salt and black pepper to taste

Method

SMOKE THE BEETROOT

1. Pat the cooked beetroot dry and cut it in half. Add the smoking dust to the smoker according to the manufacturer's instructions.
2. Place the beetroot cut side up on the smoker rack. Close the lid. Taste a small piece as it smokes and take the beetroot out once it has a light smoky flavour.

SERVE

3. Let the beetroot cool and cut it into wedges. Toss with olive oil and a splash of balsamic vinegar. Season with salt and pepper.
4. Drain the mozzarella and tear it into pieces. Divide the beetroot and mozzarella between the plates and spoon over the remaining dressing. Garnish with a little rocket.

EQUIPMENT

Smoker, tongs, knife, chopping board and bowl