



Beetroot, Saffron Relish.

INGREDIENTS:

- 1kg finely sliced cooked beetroot
- 1 finely sliced red onion
- 50 mgs Saffron (pre-soaked for 24-hours)
- 1 cup sugar
- 4 tablespoons dried currents
- 1 cup balsamic vinegar
- ½ cup water
- 2 teaspoons ground allspice
- 2 tablespoons olive oil
- Salt and Pepper to taste



METHOD:

- Step 1** Combine all ingredients in a pot.
- Step 2** Cover and bring to boil over a high heat, then reduce heat to a low simmer and cook for a further 30 minutes.
- Step 3** Remove lid and continue cooking until all the liquid has evaporated and beetroot are tender and look glossy.
- Step 4** If stored in fridge should keep for at least two weeks.
Serve with a cheese platter or as an accompaniment to cold meats and salad.