

## **Beetroot salad with smoked anchovies and horseradish**

Serves 4



1 pack of smoked anchovies

300-400g fresh beetroot

Cornish sea salt flakes and freshly ground black pepper

1 tablespoons cider vinegar

1 tablespoons olive or rapeseed oil

Freshly grated horseradish to serve

Boil the beetroot (in its skin) in salted water until just tender. Peel them whilst they are warm then leave to cool.

Thinly slice the beetroot with a sharp knife or mandolin and arrange them on plates or a serving dish overlapping.

Cut the anchovies in half lengthways and lay on the beetroot. Season then spoon the vinegar and oil over and grate the horseradish on top.