



Recipe by Chef Anna

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Finnish Beetroot Salad

Wash beets, carrots and potatoes – do not peel. Boil beets, carrots and potatoes in separate pots, in their skins, until just cooked (reserve 1 tsp of beet water). Let cool.

Peel the cooled vegetables and chop into little cubes. Chop onion, apples and pickles into little cubes.

Place the vegetable cubes in a serving dish, arranging the vegetables in rows by type. Season with salt and pepper. (This way the salad looks prettier and everyone can choose what they wish.) Serve with herring if desired.

Prepare the dressing: Whisk the cream, add vinegar, salt and sugar. Mix in 1 tspn of water from the beets for a pink color. Season with salt and pepper to taste. Serve the dressing in a bowl alongside the salad.

Ingredients:

- 4 beets
- 2 carrots
- 2 potatoes
- 1 onion
- 1 apple
- 2 pickles
- salt & pepper
- pickled herring (optional)

Dressing:

- ½ cup cream
- ½ tsp white wine vinegar
- ¼ tsp salt
- ¼ tsp sugar

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