



Tagliatelle with Beetroot

Serves 4

Ingredients

8 fresh beetroot
1 cinnamon stick
1 tbsp olive oil
2 shallots, chopped
1 garlic glove, crushed
125ml/4fl oz white wine
250ml/8fl oz chicken stock
250ml/8fl oz soured cream
1 tbsp chopped fresh dill
1 tbsp horseradish cream from a jar
400g/13oz fresh tagliatelle, cooked according to packet instructions
salt and freshly ground black pepper
parmesan, shaved into strips, to serve

Method

1. Preheat the oven to 200C/400F/Gas 6.
2. Wipe the beetroot clean under running water and then dry.
3. Place the beetroot onto a large piece of aluminum foil. Season with salt and freshly ground black pepper and add the cinnamon stick.
4. Wrap the beetroot up in the foil into a parcel and then transfer to the oven to roast for 45 minutes, or until cooked through and soft.
5. Remove from the oven and leave to cool, then unwrap and peel the beetroot. Chop the beetroot into small cubes.
6. Heat the oil in a frying pan over a medium heat. Add the shallots and garlic and fry until softened.
7. Add the beetroot, white wine and stock. Bring to the boil and simmer until the liquid volume is reduced by half.
8. Add the soured cream and continue to simmer until reduced to a thick sauce.
9. Add the dill and horseradish cream and stir well to combine.
10. To serve, place the pasta into four bowls. Spoon the beetroot sauce over the pasta and garnish with parmesan shavings.