

# Beetroot stew with goat's cheese

## Ingredients

- 1200g of potatoes
- 800g of cooked red beetroots
- 3 large onions, finely chopped
- 85g of butter
- 250g of soft goat's cheese
- Sea salt
- Ground black pepper

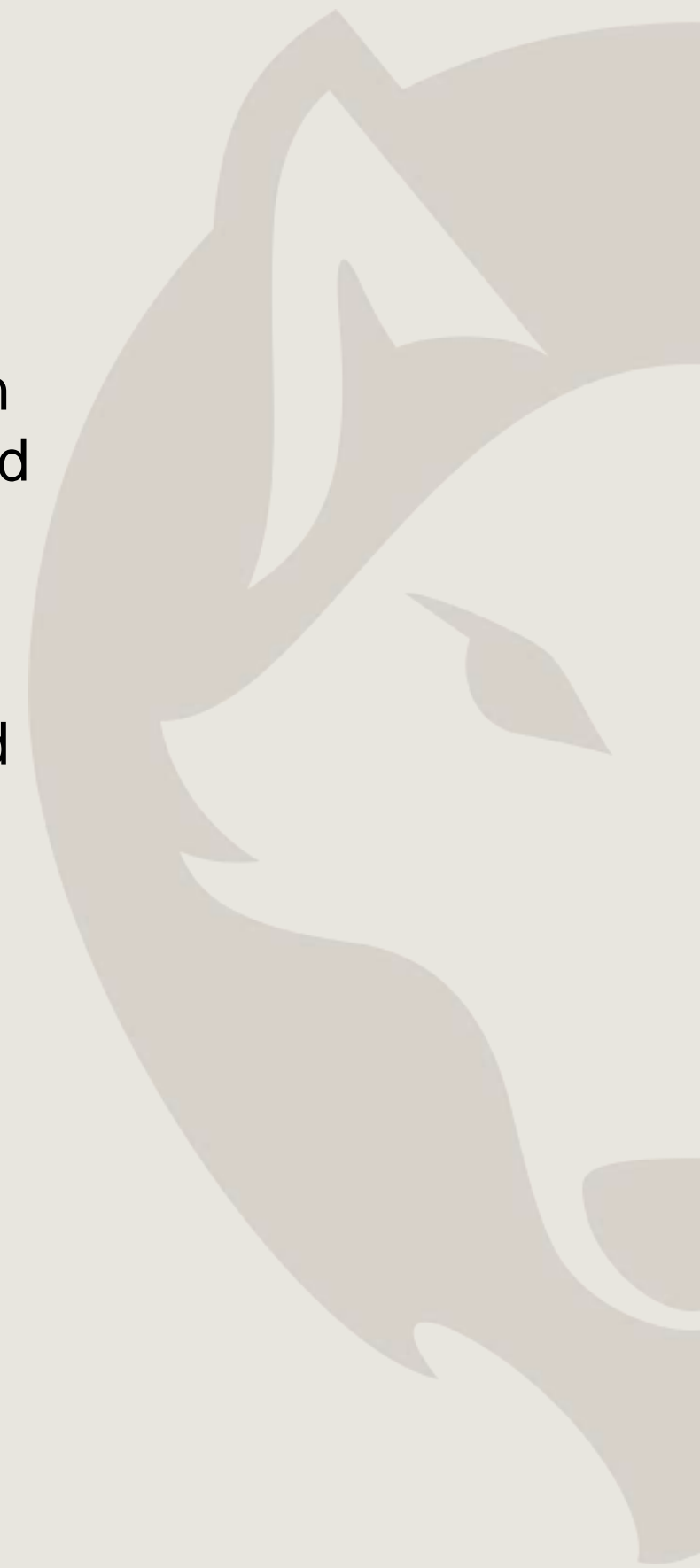
## Method

Take a large pan and add two litres of water and 15 grams of sea salt. Cut the potatoes into quarters, leaving the peel on, and add them to the pan to boil. Turn up the heat, and when the water starts to boil, reduce the heat again and put a lid on the pan. Then, after 10 minutes, add the sliced beetroot and one finely chopped onion. Cut the goat's cheese into cubes.

Take a skillet and add 25 grams of butter. Fry up the other two onions. Then add half of the fried onions to the potatoes and beetroots after 6 minutes. Drain the water when the potatoes are done and put the pan back on the low heat.

Add black pepper and the remaining 60 grams of butter. Take a potato masher and start mashing. Once it's begun to look mashed you can add the last three quarters of the goat's cheese and crush a little bit, so that there are chunks of different sizes throughout the stew.

Finally, grab a plate and dish some of the beetroot stew onto it. Sprinkle a bit of the goat's cheese over the top and add a few fried onions. To really top it off you can sprinkle some extra black pepper over the dish, which will go especially well with the beer!



**Dupont Saison**

Saison & Farmhouse | 6.5%

**Ditisandere Koekoek**

Saison & Farmhouse | 5.6%

**Oedipus Menneliefde**

Saison & Farmhouse | 6%

Over 18s only