

## Beetroot salad with horseradish, cranberry and cottage cheese

*A crunchy salad with great acidity and punch, a good match for heavy, meat-filled autumn stews. Use different coloured beetroot for an even more beautiful result.*

*Recipe from Mia Kristensen of CPH Good Food.*

[www.cphgoodfood.dk](http://www.cphgoodfood.dk)

### **Serves: 8 as a side dish**

8 medium beetroots (c.800g), peeled

100g dried cranberries

1 tsp salt

c.3 tbsp cider vinegar, or to taste

400g cottage cheese (preferably 5-10% fat)

2 tsps freshly grated horseradish root

salt and pepper

fresh dill fronds to garnish (especially good with lamb & veal)

1. Cut the beetroot into very fine julienne using a sharp knife.
2. Toss with the cranberries, salt and vinegar. Set aside while you prepare the cottage cheese.
3. Mix the cottage cheese with the horseradish, salt and pepper. Garnish the beetroot with the cottage cheese and fresh dill.

