



## The Swan at Southrop's Wild Garlic, Roasted Beetroot & Buffalo Mozzarella

### For the Dressing

Ingredients for 10 servings

Large handful of freshly picked wild garlic

30g Lilliput Capers

2 Banana Shallots

200ml Extra Virgin Olive Oil

Sea salt flakes & freshly ground black pepper to taste (a good pinch of each)

Zest of 1 lemon

### Method

1. Place all ingredients into a food processor & blitz to smooth.
2. Store in an air-tight container in the fridge for up to a week.

### For the Salad

Ingredients per serving

1 Golden Beetroot

1 Ruby Beetroot

1 Candied Beetroot

Aromatics such as Rosemary

Olive Oil

A dash of Balsamic Vinegar

1 ball of Laverstock Park Farm Buffalo Mozzarella

Frisly Mustard Leaves

Lilliput capers

Croutons or Pangritata

### Method

1. Roast the beetroot whole with olive oil, rosemary, salt & pepper and a dash of balsamic vinegar in a hot oven for up to an hour (check after 40 minutes).
2. Leave to cool slightly before peeling your beetroot & cut into pieces.
3. Break the Buffalo Mozzarella carefully and arrange on a plate with the beetroot, mustard leaves, capers and some crispy croutons before dressing with the wild garlic.
4. Serve immediately.