

STICKY BEET BAKLAVA

INGREDIENTS

- | | |
|---|-------------------------------|
| ¾ cup Caster sugar | 2Tbsp Beetroot powder |
| 1 cup Martin Pouret Cab Sav Vinegar | 1 Orange, zested |
| ¼ cup Beet cooking liquor | ¼ cup Olivado zest oil |
| 1 tsp Cinnamon, ground & toasted | 8 Sheets Filo pastry |
| 125g Walnuts, ground & toasted | |

METHOD

- 1. In a saucepan, place the caster sugar and cabernet sauvignon vinegar, bring to the boil and reduce until a syrup forms (gastrique)**
- 2. Dilute with the beet cooking liquor to form a stable syrup**
- 3. In a food processor, grind the cinnamon, walnuts, orange zest and beet powder together**
- 4. Place this mixture into a piping bag with a fine plain nozzle**
- 5. Brush the filo sheets together with the zest oil and cut into three equal portions**
- 6. Brush with the red wine gastrique**
- 7. Pre-heat oven to 170°C**
- 8. Pipe the walnut mixture along one edge and roll up into a cigar**
- 9. Brush the cigar with the gastrique and place onto a non-stick baking sheet and bake for 6-8 minutes or until crisp and nicely coloured**

① Makes a great vegetarian canapé or crisp accompaniment to an entree



food by paul jobin
www.pauljobin.co.nz

**Skellonz**
The Unique Taste
www.skellonz.co.nz