

SALT-BAKED BEETROOT, LABNEH & PICKLED BLACKBERRIES

Earthy. Tangy. Sweet. Burnt at the Edges.



Earthy salt-baked beetroot paired with cool, creamy labneh, sharp pickled blackberries and deeply caramelised red wine shallots. A salty black olive crumb brings crunch and intensity, while fresh pea shoots lift the whole plate. Sweet, sour, creamy, earthy and smoky — a proper restaurant-style vegetarian dish where every element earns its place.

PREP

35 min

COOK

90 min

TOTAL

125 min

SERVES

4

DIFFICULTY

Medium

INGREDIENTS

- For the Salt-Baked Beetroot
- 4 medium beetroot
- 500g coarse sea salt
- 300g plain flour
- 4 egg whites
- 100ml water, approximately
- 4 sprigs fresh thyme
- For the Labneh
- 500g full-fat Greek yoghurt
- ½ tsp Maldon sea salt
- 1 tbsp extra virgin olive oil
- For the Pickled Blackberries
- 150g fresh blackberries
- 100ml red wine vinegar
- 50ml water
- 50g caster sugar
- 1 star anise
- 4 black peppercorns
- Pinch of Maldon sea salt
- For the Black Olive Crumb
- 100g pitted black olives
- 80g panko breadcrumbs
- 1 tbsp olive oil

- ½ tsp dried thyme
- Pinch of ground black pepper
- For the Burnt Red Wine Shallots
- 8 banana shallots, peeled and halved lengthways
- 1 tbsp olive oil
- 150ml red wine
- 1 tbsp red wine vinegar
- 1 tbsp soft brown sugar
- 2 sprigs fresh thyme
- Pinch of Maldon sea salt
- Pinch of ground black pepper
- To Finish
- Fresh pea shoots
- Extra virgin olive oil
- Freshly ground black pepper

METHOD

- 01** Make the Labneh
- 02** Mix the Greek yoghurt with the Maldon sea salt.
- 03** Spoon into a muslin cloth and suspend over a bowl in the fridge.
- 04** Leave to strain for at least 4 hours, or preferably overnight, until thick and creamy.
- 05** Transfer to a bowl and stir through the extra virgin olive oil.
- 06** Keep chilled until needed.
- 07** Pickle the Blackberries
- 08** Place the red wine vinegar, water, caster sugar, star anise, peppercorns and salt into a small saucepan.
- 09** Bring gently to the boil and stir until the sugar has dissolved.
- 10** Remove from the heat and allow the liquor to cool slightly.
- 11** Place the blackberries into a container and pour over the warm pickling liquor.
- 12** Leave to cool, then refrigerate for at least 1 hour.
- 13** You want the blackberries sharp and lightly pickled while still holding their shape.
- 14** Salt-Bake the Beetroot
- 15** Preheat the oven to 180°C fan / 200°C conventional.
- 16** Mix the coarse sea salt, flour and thyme together.
- 17** Add the egg whites and enough water to create a firm salt dough.
- 18** Wash and dry the beetroot but leave them whole and unpeeled.
- 19** Wrap each beetroot completely in the salt dough, making sure there are no gaps.
- 20** Place onto a baking tray and bake for approximately 60–75 minutes, depending on the size of the beetroot.

- 21 Remove from the oven and rest for 10 minutes.
- 22 Crack open the salt crust, remove the beetroot and brush away any remaining salt.
- 23 Carefully peel while still warm.
- 24 Cut into wedges and keep warm.
- 25 Make the Black Olive Crumb
- 26 Pat the black olives completely dry and finely chop them.
- 27 Spread onto a baking tray and dry in the oven at 140°C for approximately 30–40 minutes until concentrated and beginning to crisp.
- 28 Heat the olive oil in a frying pan.
- 29 Add the panko breadcrumbs and cook until golden.
- 30 Add the dried olives, thyme and black pepper.
- 31 Continue tossing until everything is crisp and crumbly.
- 32 Remove from the heat and allow to cool.
- 33 Make the Burnt Red Wine Shallots
- 34 Heat a frying pan over a medium-high heat.
- 35 Add the olive oil and place the shallots cut-side down.
- 36 Leave them alone until the cut surface becomes deeply caramelised and almost burnt around the edges.
- 37 Turn the shallots and add the red wine, red wine vinegar, brown sugar and thyme.
- 38 Season lightly with salt and black pepper.
- 39 Reduce the liquid slowly until it becomes dark, sticky and glossy and the shallots are tender.
- 40 Keep spooning the reduction over the shallots as it thickens.
- 41 To Serve
- 42 Spoon a generous amount of labneh onto each plate and drag it across the plate with the back of a spoon.
- 43 Arrange the warm salt-baked beetroot around the labneh.
- 44 Add the sticky burnt red wine shallots.
- 45 Nestle the pickled blackberries between the beetroot.
- 46 Scatter the black olive crumb across the plate for crunch.
- 47 Finish with fresh pea shoots, a drizzle of extra virgin olive oil and freshly ground black pepper.

PUNK CHEF TIP

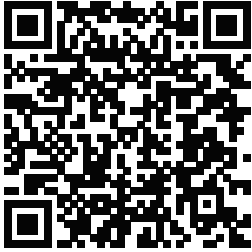
Don't be scared of colour on those shallots. You want them right on the edge of burnt. That bitterness against sweet beetroot, creamy labneh and sharp blackberry is what makes the plate work. And treat the blackberries gently — you're pickling them, not turning them into jam.

DIETARY INFORMATION

Allergens: Milk / Egg

Dietary: Vegetarian

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SCAN TO VIEW THIS RECIPE ONLINE

<https://www.punkchef.co.uk/recipes/salt-baked-beetroot-labneh-pickled-blackberries>