



Glazed baby Beets, Baked Barossa Cheese Co. Le Petit Prince, Brussel Sprout

Serves 8

4 Bunch Baby Beetroots	topped, peeled, quartered
800gr Castor Sugar	
1.5litres of Water	
60gr Glucose	
80gr Le Petit Prince	cut as one flat square
400gr Brussel Sprouts	blanched, refreshed and leaves picked
800gr Fennel Lavosh	

Method

For the Beetroots

1. Make a slurry with the sugar and water and bring to boil, then add glucose the simmer
2. Add the beetroots and simmer for 20 minutes, cool set aside in a room temperature
3. Day Two: bring the pot back up to boil, then simmer for twenty minutes
4. Day Three: bring the pot back up to boil, then simmer for twenty minutes
5. Day Four: bring the pot back up to boil, then simmer for twenty minutes
6. Day Five: bring the pot back up to boil, then simmer for twenty minutes
7. Day Six: bring the pot to 110 degrees, remove from the heat and set aside. Keep the liquid
8. Day Seven: Place on wire racks and allow to drain

To finish

1. Bake the Le Petit Prince at 180 degrees Celsius until really soft
2. Place the glazed beets on top (arranged nicely)
3. Season the Brussel sprout leaves with salt and pepper and EVOO, scatter them around the plate
4. Sauce the plate with the poaching liquid
5. Serve with lavosh