

# RECIPES

*Good food is like music you can taste, color you can smell.  
There is excellence all around you.  
You need only to be aware to stop and savor it  
- Remy (Ratatouille, the movie)*

## Rhubarb Ketchup



### INGREDIENTS

2 beetroots  
1 onion, diced  
400g of rhubarb, roughly diced  
1 knob of fresh ginger, 1 inch long, finely diced  
150g of sugar

50ml of red wine raspberry vinegar  
1 star anise  
2 juniper berries  
1 clove  
Vegetable oil  
Salt, to taste



## PREPARATION

To begin, cook the beetroot by roasting it in foil or boiling in salted water until soft, for 1–2 hours. Sweat down the onions and ginger with a pinch of salt in a splash of vegetable oil.

Add the rhubarb to the pan and slowly sweat down, occasionally stirring to prevent it from sticking. The rhubarb will break down and release water. Once it has almost turned to mush, add the vinegar and sugar.



In a spice grinder, blitz the star anise, juniper and clove to a powder then add to the pan with the rhubarb. Cook out for 5 minutes.

Add the rhubarb mixture to a blender with the beetroot and blend until smooth. Taste and season with salt – it may need more sugar or vinegar depending on the tartness of your rhubarb.

Store in an airtight container in the fridge for up to a month.