

# Beetroot mousse with parmesan dukkah wafers

By Chef Jason Ford

## Ingredients for dukkah

- ½ cup peanuts, toasted and finely chopped (Peanut Van)
- ¼ cup sesame seeds, toasted
- 2 tbsp coriander seeds
- 1 tbsp cumin seeds
- 2 tsp nigella seeds
- 1 tsp sumac, ground
- 1 tsp black pepper, ground
- 1 tsp seas alt flakes

## Ingredients for beetroot mousse

- 250g beetroot, baked whole
- 1 tbsp harissa paste (Chinchilli)
- 1 small lime, juiced
- Salt and pepper to taste
- 2 gelatine leaves
- 150g cream, whipped
- 50g crème fraiche
- 25g radish, diced
- 1tbsp dill, finely chopped
- 50g parmesan, finely grated
- 25g peanut dukkah
- 30 ml extra virgin avocado oil (Proteco)
- 12capers (Bunya Red Farm)



## Method for peanut dukkah

1. Combine peanuts and sesame seeds in a bowl.
2. In a hot dry pan, toast coriander, cumin, nigella, sumac and pepper to release oils and aromatics, then add to mortar.
3. Once mixture in mortar has cooled, grind to a coarse powder with a pestle.
4. Add the toasted nuts and salt.

## Method for beetroot mousse

1. Purée the beetroot in a blender until very smooth.
2. Add harissa paste, lime juice, blend until combined and then season with salt and pepper.
3. Soak gelatine leaves in cold water until softened; drain out water and then gently warm gelatine leaves until it melt.
4. Whisk meted gelatine through beetroot mixture, the carefully fold through whipped cream.
5. Refrigerate until set.
6. Combine the crème fraîche and radish, and then stir in the dill.
7. To make parmesan wafers, sprinkle teaspoons of cheese into bases of a mini muffin. Bake for 7-9 minutes or until melted and golden. Cool 5 minutes.
8. Present ingredients on a plate and drizzle with avocado oil.

Serves 6