



# BEETROOT BROWNIES WITH PEPPER STRAWBERRIES AND ROSE WINE SORBET

BY ERICH GLAVICA



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Preparation time: 2 h  
3 servings

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## I. STRAWBERRIES WITH CHOCOLATE

### INGREDIENTS

- 4 kg Strawberries
- 200 gr Rosy pepper in the grain (possibly canned in water)
- Salt
- Fresh basil
- Balsamico
- Powdered sugar
- 100 gr White chocolate
- 100 gr Dark chocolate

Separate beautiful berries on one side and dip them in to the melted chocolate. Clean other berries and cut them into quarters. Add other ingredients, stir well and leave at least half an hour. Fill the glasses with strawberries, put on top a chocolate strawberry and decorate with basil.



## II. BEETROOT WITH BROWNIES

### INGREDIENTS

- 400 gr Cooked beetroot
- 100 gr Minced hazelnuts
- Eggs
- 3 pieces Brown sugar
- Salt
- 220 gr Dark chocolate
- 150 gr Flour
- 2 tbsp Cocoa powder
- 70 gr Baking powder
- 7 gr Vanilla been
- 30 gr Chopped hazelnuts for decoration

Cook beetroot and mash it with stick mixer until smooth. Chop chocolate and add it to the beetroot. Then put that mixture on the burner and stir until the chocolate has melted and mass is stabilized like puree. Let it cool down. Mix eggs, sugar, vanilla and salt with mixer for about 5 minutes until you get a foamy mass. Then add the hazelnuts, flour, cocoa and baking powder. All gently twist until united.

The mashed beetroot add to the mixture with eggs, mix it well and pour it out on a baking sheet. Sprinkle with chopped hazelnuts. Put it in a smaller pan (27x 20 cm) and bake it in preheated oven at 180C.

Bake it for 40-45 minutes.

## III. ICE CREAM WITH ROSE WINE

### INGREDIENTS

- 1 L Rose wine
- 2 kg Sugar
- 1,8 L Water
- 1 L Vanilla ice cream

Make simple syrup out of water and sugar. When it is done pour wine in it. Pour it into container and freeze it. When frozen put it in a blender together with ice cream and blend it. Make quenelle when plating.



