

More than 1 hour

Serves 4-6

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Ingredients

- 8 whole beetroots
- ½ cup (125ml) balsamic vinegar
- ¼ cup (60ml) olive oil
- 4 sprigs rosemary, leaves picked
- 1 Tbsp (15ml) sugar
- 1 packet vine tomatoes
- 1 red onion, thickly sliced
- 1 ciabatta
- 3 (50g each) discs feta, crumbled
- 2 Tbsp (30ml) plain yoghurt
- Handful fresh basil

Method

1. Boil beetroots for 40 minutes or until tender.
2. Cut into 1-2cm thick rounds.
3. Combine balsamic vinegar, olive oil, rosemary and sugar.
4. Stir mixture until sugar dissolves.
5. Submerge sliced beets in mixture and set aside for 30-60 minutes.
6. Braai beets with tomatoes and red onion over medium coals for about 15 minutes, turning and basting with balsamic mixture.
7. Halve ciabatta and place cut-side down on the braai grid to char. Set aside.
8. Mix feta and plain yoghurt together.
9. Spread feta mixture on ciabatta.
10. Top with grilled beetroot, onion and tomatoes.
11. Garnish with fresh basil.