Sweet potato toast and beet hummus

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Entradas e Petiscos	Médio	Fácil	Select	Select	4 pessoas

Ingredientes

- 25ml Gallo Bio
- 10ml Gallo Vinegar of Cider
- 400g sweet potatoes
- 125g cooked chickpeas
- 100g cooked beetroot
- 125g curd cheese
- 100g avocado
- Salt and ground pepper to taste

Modo de preparação

1. Cut big slices of the peeled sweet potato.
2. Sprinkle with coarse salt and grill, brushing with Gallo Bio during the process.
3. Crush the chickpeas, add the cooked beetroot until you get the colour and the flavour you want, as well as the Gallo Vinegar of Cider, salt and ground pepper.
4. When the potatoes are grilled, put the beet hummus, the avocado slice and the grind curd cheese on top.
5. Decorate with aromatic herbs to taste and serve warm.

Produtos utilizados

Bio
Extra Virgin Olive Oil

Cider
Daily Vinegar

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