



Ingredients

Makes one small bowlful

- 1 medium beetroot, roasted, cooled and peeled
- 1 garlic clove, crushed
- 30g pine nuts, toasted
- 30g Parmesan, grated
- 1 tsp sesame oil
- 2 tsp olive oil (or more, to taste)
- a handful of basil leaves, torn

Bill's The Cookbook: Cook, Eat, Smile

Beetroot pesto

It's unlikely you will want to turn the oven on just to roast a single beetroot, but if you happen to be roasting some for a salad you could add an extra one so you can try this delicious, vibrantly coloured pesto. Use it as you would a basil pesto – to dress pasta, for bruschetta or spread on toast, topped with cheese and grilled. You can also spread it on the pastry base of quiches before you add the filling.

Beetroot are easy to roast as you just put them on a baking tray, skins on, and in to a fairly hot oven (200°C/180°C fan/gas mark 6) for 45 minutes. You can wrap them loosely in foil or drizzle with oil if you like, but really they're fine as they are. Test to see if they're cooked through by running a knife in to them. When they're done, allow them to cool for a while and then peel off the skins, which should slip off really easily. Cube, slice or grate the beetroot in to a salad – lovely with oranges and watercress.

For the pesto:

Roughly chop the beetroot and put in a blender along with the other ingredients. Blend for just long enough to create a textured pesto – if you want it more liquid, simply blend with additional olive oil until you reach the desired consistency. Season to taste with salt and freshly ground black pepper.

This will keep for a few days in the fridge in a sealed jar.



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