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ON SAMUI

# eating

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## BEACH REPUBLIC

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## SAMUI'S BEST RESTAURANTS

A unique insight into the finest  
dining experiences on the island



# Goats' cheese mousse with beetroot salad and rye crostini

## Ingredients:

Goats' cheese	200 g
Double cream	100 ml
Parsley	10 g
Romaine lettuce	100 g
Beetroot	100 g
Olive oil	50 ml
Balsamic vinegar	10 ml
Red onion	30 g
Rye bread	4 long slices



## Directions:

Whisk cream into goats' cheese, and then pass through sieve.

Next add parsley, salt and pepper to taste.

For salad, sauté beetroot and red onion in olive oil on low heat until al dente.

Allow cooling and then adding balsamic, salt and pepper.

Toss romaine in beetroot dressing, arrange on plate with goats cheese mousse, and toasted rye bread.



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