

Beet Roulade

Cynthia Olcott

8 oz fresh beets, cooked, peeled, chopped
½ t ground cumin
2 T butter
2 t chopped onion
4 eggs separated
Salt and pepper
2/3 C sour cream
Butter to grease foil

2 t white wine vinegar
Good pinch dried mustard
1 t sugar
2 T fresh parsley
2 T fresh dill
3 T horseradish sauce

Preheat oven 375°. Line jelly pan w/ aluminum foil generously greased.

Puree beets, add cumin, butter onion, egg yolks and seasoning.

Beat egg whites to stiff peaks. Minimally mix egg whites w/ beets and pour into jelly pan – leveling to corners of pan.

Bake 15 minutes until touch is firm.

Beat sour cream until lightly stiff, fold in remaining ingredients and “ice” roulade.

Roll into log and chill.

Serves 6.

Cooks notes:

Probably better if jelly roll pan is 2/3 size of regular cookie sheet

Probably better if additional beets are used and beets are drained as well as possible