

Beets with Garlic Aioli
So good and so easy!

Ingredients:

2 beets, water to cover the beets fully

1 garlic bulb

1 tsp sea salt

2Tbsp olive oil

Parsley for garnish

Wash beets, trim tops and ends, and do not peel.

Place it in a pot cover with water, bring to boil, reduce heat and simmer until done, about 30 minutes

Let cool, peel, slice in half and then slice in thin moon shapes, arrange them on your platter.

Aioli:

Separate the garlic cloves.

Peel and dice very fine, sprinkle with salt.

Let stand for a few minutes. Place in a cup add the oil and a few more grains of salt to start making a cream.

Add 2 Tbsp of water.

Drizzle over beets and garnish with parsley.