



# Crisp parcel of Persian fetta, beetroot & black truffle salad with beetroot jelly

*Matthew  
Macartney*

## Ingredients for the parcel

600g Persian fetta  
16 sheets brick pastry  
200mls clarified butter  
250g cottage cheese  
Salt and pepper  
1tsp chopped thyme  
2 egg yolks

### Method for the fetta filling

In a food processor combine fetta, cottage cheese, egg yolks and thyme. Process until the mix is very smooth, season with salt and pepper (not much salt as the fetta acts as the primary seasoning). Remove fetta mixture from the food processor and spread evenly 1cm thick onto a tray lined with cling film. Refrigerate until the mixture is firm. Turn the fetta mixture out onto a chopping board and remove the cling film. With a hot knife cut the fetta slab into 10cm x 5cm rectangles.

### To construct the parcels

Place one sheet of brick pastry on a work surface and brush with room temperature clarified butter. Place another sheet of brick pastry on top and brush with the clarified butter again. Place a rectangle of fetta mix lengthways in the middle and wrap the pastry around the fetta mix to create an envelope ensuring fetta is completely encased in the pastry. Repeat the process with the remaining fetta and pastry to make 8 parcels.

## Ingredients for the beetroot jelly

1lt beetroot juice (fresh)  
1tbsp sugar  
11 sheets gelatine soaked in cold water (gold leaf gelatine)  
Salt and pepper  
3tbs sherry vinegar

### Method for the beetroot jelly

In a heavy based pot bring beetroot juice, sugar and sherry vinegar to the boil then turn down to a simmer. Allow to simmer for 15 minutes. Season mixture with salt and freshly cracked pepper. Pass mixture through a fine strainer. Remove gelatine from water and add the softened gelatine to the beetroot mixture. Pour the beetroot mixture into a lightly greased tray deep enough to create a 1cm thick sheet of jelly. Place the jelly in the fridge on a flat surface and allow to set overnight. The next day using a 3cm round cutter, cut disks out of the jelly. The remaining jelly can be remelted and remoulded to use another day. Refrigerate the cut disks until ready to use.

## Ingredients for the beetroot paint

500mls beetroot juice  
2tbs sugar  
1tbs sherry vinegar

### Method for the beetroot paint

Combine all ingredients in a heavy based pot and bring to the boil, then turn down to a simmer. Allow to simmer until liquid is reduced to 50mls and becomes quite viscose. Remove from heat and store at room temperature.

## Ingredients for the truffle vinaigrette

2tbs sweet French mustard  
100mls extra virgin olive oil  
1tsp truffle paste or finely diced scraps from the shaved truffles  
50mls truffle oil (combine with the extra virgin olive oil)  
1tbs sherry vinegar  
Salt and freshly cracked pepper

### Method for the truffle vinaigrette

Combine mustard, sherry vinegar and truffle paste in a bowl and whisk together gradually adding the combined truffle oil and extra virgin olive oil. Season with salt and freshly cracked pepper.

## To construct the dish

3 cups of frisee lettuce  
24 beetroot jelly disks  
50mls beetroot paint  
100mls truffle vinaigrette  
8 Persian fetta parcels  
8 peeled baby beetroots  
1 Perigoid truffle  
Vegetable oil

### Method

Place a non stick frying pan over a moderate heat. Add enough vegetable oil to cover the base of the pan, place the fetta parcels into the pan and cook on both sides until golden brown. Remove the parcels from the pan and place on absorbent paper and season with salt and pepper. Place on one side of the plates. Alongside the parcel with pastry brush, paint a thin strip of the beetroot paint. Beside the paint place the beetroot jelly (3 per plate). In a bowl combine the frisee and truffle vinaigrette. With a truffle slicer or sharp mandolin, slice the baby beetroots and truffle and add to the frisee and truffle vinaigrette. Season with salt and pepper and place a small amount of the salad between the fetta parcel and the jelly, distributing the raw sliced beetroot and the truffle evenly between the plates.