

Beetroot, Walnut & Bocchini Salad

Photography by [Darren Bester](#)

Yield: 10, as a side

Ingredients:

5 Bunches Beetroot, boiled, peeled, cooled & cut into quarters

200g Walnuts, broken into smaller pieces

300g Bocconcini Mozzarella Balls

2x 120g Rocket Leaves, roughly torn or punnet micro herbs

Drizzle of Olive Oil

Couple of squirts of Lemon Juice

Few drizzles of Honey

Salt & Black Pepper

Method:

Whisk together the olive oil, lemon juice, honey, salt & pepper and pour over the cooled beetroots and marinade in the fridge for a minimum of 30 minutes.

Drain the Bocconcini balls and season with a dash of olive oil, salt & pepper, set aside.

To assemble, combine the marinated beets, walnuts and rocket and toss delicately. Spoon onto serving platter and carefully place the Bocconcini balls amongst the other ingredients.



This recipe was featured on [The Pretty Blog](#) - You can view the post [here](#)

Also visit [here](#) to see the full menu and beautiful setting we created for our Lunch Celebration!