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*by Clarice*

## Beetroot Moutable – Cold Mezze by Chef Hassan Al Naami



## Ingredients

5 Cups Fresh Beetroot  
 1 and 1/2 Cup Tahini  
 1/2 Cup Plain Yoghurt  
 1 Tsp Salt  
 1 Tsp Lemon Salt  
 1 Tbsp Garlic  
 1 and 1/2 Tbsp Olive Oil  
 1/8 Tbsp White Sesame  
 1/8 Tbsp Black Sesame

### Servings

6

### Person

### Preparation Time

2

hr

## Preparation

- 1 Boil beetroot for 15 minutes and then allow to cool down. While still warm, remove the skin and finely chop with beetroot and garlic.
- 2 Place beetroot and all other ingredients except the black and white sesame in mixing bowl and mix well until combined.
- 3 Garnish with olive oil and black and white sesame seeds.

## Cooks Note

**Chef Hassan Al Naami** brings with him a decade worth of experience at **The Ritz-Carlton, Dubai**, where he has been bringing to life the culinary secrets from his kitchens. As the Executive Sous Chef of the resort, he now oversees the day-day to operations at **Amaseena (@amaseena\_dubai)**, including crafting the menus and guiding his team to prepare exceptional Middle Eastern delights. With a bright smile and his favorite Mandi dish ready to serve, he is often seen striking hearty conversations with our guests.

Bedouin-inspired tents, a star-filled sky and the sounds of live Arabic music create a sense of desert romance at Amaseena. Spark your imagination and palate at this Marina

restaurant with a nightly buffet featuring Middle Eastern favorites and themed nights every Wednesday and Thursday. Guests can get acquainted with the aromas and flavours native to this region by enjoying family-style hot and cold mezzeh platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.

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