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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 mezze platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.
