

Beet, Cucumber and Ricotta Tartar



This tasty and colourful tartar is almost too simple for the success it will be at your happy hour. Ready in 10 minutes, the slightly sweet taste of the beets and the creaminess of the ricotta are a perfect match for the flavours of the crackers of [La fabrique gourmande](#). You must try it! Enjoy and have a great evening!

Preparation 10 min

Cooking 0 min

Servings 4

Nutrition Facts (per serving)

Calories 150

Fat 8

Carbohydrates 16

Fibre 3

Protein 5

Ingredients

- 16 Auze Skandinav crackers (The Gourmet Factory), any flavour
- 1 cup canned pickled beets, diced
- 125 ml (½ cup) diced cucumbers
- 1 green onion, finely chopped
- 30 ml (1 tbsp) light ricotta cheese
- 5 ml (1 tsp) Dijon mustard

- Salt and pepper to taste

Preparation

1. In a bowl, gently mix all ingredients.
2. Serve cold as a tartar or as a garnish with crackers. For a beautiful presentation of the tartar, use a burger press, a small bowl or a simple measuring cup (1 cup): fill with the mixture, press and place upside down on the presentation plate.

Notes

Can be kept for 5 days in the refrigerator. Do not freeze



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