



ROAST BEEF, BEETROOT AND COLESLAW SANGER

by Ollie Gould



Ingredients

Helga's Traditional Wholemeal Bread
200g shaved roast beef
1 tin sliced beetroot
1 small savoy cabbage
1 bunch parsley
2 shallots
1 carrot
1 jar of garlic aioli
Rocket leaves
Butter
1 jar of horseradish

Method

- To make the coleslaw, chiffonade (cut into long thin strips) a quarter of the cabbage
- Finely slice the shallots, peel and grate the carrot, and finely chop 3 tablespoons of parsley. Place all these ingredients in a bowl with some wild rocket and add salt and pepper.
- Add a few teaspoons of horseradish for taste and stir in enough aioli to coat the mixture generously. Set aside.
- Open the beetroot and strain off the excess juice.
- Spread the slices of bread with butter and layer your sandwich with the beef, beetroot and coleslaw.
- Season with salt and pepper before serving.