

Beetroot crisps with sour cream



Ingredients

- Pur Natur sour cream
- a few red beets
- vegetable oil
- salt and pepper
- green herbs of your choice
- Mexican spices (paprika, chilli, lime)

Instructions

Wash and scrub the dirt from the red beets and dry well. Use a mandolin slicer to slice the beets paper thin. Pre-heat the oven to 155°C. Brush the beet slices with the oil and season with salt and pepper. Line a baking sheet with parchment paper, arrange the sliced beets on the sheet and place it in the oven. Bake for 20 min. Turn them over and bake for another 20 min. or until crisp. Season the sour cream with the herbs. Choose any herbs you like.