

Portakal Soslu Pancar

Portakal Soslu Pancar - Turkish beetroot with orange sauce. A healthy, vibrant mezze dish featuring tender beetroot in a citrusy glaze. Perfect appetizer!

20	60	80	6	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 2.2 lb beet
- 8 cup water
- 1 tbsp granulated sugar
- 1 tbsp corn starch
- 0.5 tbsp salt
- 1 tbsp orange
- 1 cup orange juice
- 0.5 tbsp butter

Yapılış

- Cook the Beetroot**

Place 2.2 lbs beetroot in a large pot and cover with 8 cups water. Bring to a boil over high heat, then reduce to medium-high and cook for 50-60 minutes until tender when pierced with a knife.
- Drain the beetroot**

Drain the beetroot and let cool for 10 minutes until safe to handle. Peel the skins off with your hands or a paper towel, then slice into 1/4-inch rounds or wedges.
- Make the Orange Sauce**

Whisk together 1 tablespoon sugar, 1 tablespoon cornstarch, and 1/2 tablespoon salt in a medium saucepan until no lumps remain.
- Add orange zest**

Add 1 tablespoon orange zest to the dry ingredients and mix well to distribute evenly.
- Gradually whisk in orange juice**

Gradually whisk in 1 cup orange juice, stirring constantly to prevent lumps from forming.
- Cook the sauce**

Cook over medium heat, stirring continuously, for 8-10 minutes until the sauce thickens enough to coat the back of a spoon and becomes glossy.
- Remove from heat**

Remove from heat and whisk in 1/2 tablespoon oil until the sauce is smooth and shiny.
- Combine and Serve**

Pour the warm orange sauce over the sliced beetroot and gently toss to coat evenly. Let rest for 15-20 minutes at room temperature to allow flavors to meld before serving.

?puçlar?

Wear gloves when handling beetroot to prevent staining your hands, and use a designated cutting board to avoid pink-staining other surfaces.

Test beetroot doneness by inserting a knife tip - it should slide in easily but the beetroot should still hold its shape when sliced.

Dissolve cornstarch completely in a small amount of cold orange juice before adding to prevent lumps in your sauce.

Cook the sauce over medium-low heat and whisk constantly to achieve a smooth, glossy finish without scorching.

Allow the dish to rest for at least 30 minutes before serving to let the flavors meld and the sauce to be absorbed.

Save some orange zest for garnishing the final dish to add fresh citrus aroma and visual appeal.

If the sauce becomes too thick upon cooling, thin it with a tablespoon of warm orange juice before serving.

For the best flavor, use room temperature beetroot when adding the warm sauce to prevent the sauce from seizing.