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## Warm Goat Cheese and Beetroot Salad



## Ingredients

<em><strong>SALAD DRESSING:</strong></em>

1/2 cup olive oil

2 lemons - juice

2 oranges - juice

1 sweet orange - thick slice

1/4 cup grape vinegar

1 tsp Dijon mustard

Soft brown sugar to taste

<em><strong>SALAD:</strong></em>

A whole bunch of spring onions and rocket leaves - chopped

18 baby beetroots - de-stemmed and washed

3/4 - 1 cup goat cheese

1/4 cup walnuts

1/4 cup pecans

2 tbsp olive oil

1 tsp sugar

Salt and pepper to taste

## Preparation

1 Preheat the oven to 200 degrees C or 392 degrees F.

2 <em><strong>DRESSING</strong></em>

3 Blend all the ingredients together - leave out oil.

4 Pour the oil in little by little - stirring it continuously.

5 Keep aside.

6 <em><strong>SALAD</strong></em>

7 </strong></em>Coat all the baby beetroot with some olive oil.

8 Season with salt and pepper.

9 Arrange the baby beetroots in a roasting pan.

10 Allow the baby beetroots to roast in the preheated oven until they turn soft.

11 Then remove the skins and while still hot - pour over a little of the dressing on top.

12 Allow the dressing to cool down the baby beetroot a little.

13 Arrange the baby beetroot on a serving dish.

- 14 After that crumble all the goat cheese on top.
- 15 Scatter the dressing - little at a time.
- 16 Place the roasted nuts, spring onions and the rocket leaves on top - don't toss!
- 17 You can serve this right away - best eaten when the beetroot is slightly warm.

## **Cooks Note**

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