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by ewfood

Warm Goat Cheese and Beetroot Salad



Ingredients

SALAD DRESSING:
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
SALAD:
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. DRESSING
3. Blend all the ingredients together - leave out oil.
4. Pour the oil in little by little - stirring it continuously.
5. Keep aside.
6. SALAD
7. 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