



Roasted Baby Beetroot and Goats Cheese Salad **Phillip Davenport 09/03/10**

Serves 4

Ingredients

400g baby beetroot
400g green asparagus
200g good Australian goats cheese
100g candied walnuts (or see recipe to make your own)
80g lambs tongue/ Mache lettuce
60g frizzee lettuce
4g chervil
60ml fig balsamic
60mls good Australian extra virgin olive oil
50g Balinese sea salt or a good Australian sea salt

For optional puree:

15mls sherry vinegar
10mls honey
40mls olive oil
Pinch of salt

Method

This is a simple salad which is deconstructed and becomes quite messy in its presentation but looks very 'cool'. It is easy and a new style that allows different cuts and placements of the vegetables which is what makes it unique. If you wish, use a bag of purchased mixed salad leaves.

Wrap the baby beetroots in foil and sprinkle in olive oil. Roast in oven for an hour on 170°C. Whilst still warm, peel the beetroot then cut the beetroot into different shapes e.g. circles, squares, halves etc

Optional - puree 60g beetroot in food processor with 15mls sherry vinegar, 10mls honey, 40mls olive oil and a pinch of salt.

Peel and blanch the asparagus (put into boiling salted water for 1 minute, remove when soft and bright green and place into ice cold water). After cold and dry, cut into various sizes e.g. long slices or small angle cuts.

Shape the goats cheese into balls about 15grams each.

Wash the lettuce in ice water, drain and coat in a drizzle of olive oil.

To serve

Present on a white platter or large square or rectangle plate.

Arrange the beetroot, puree, goats cheese, asparagus, hand crushed candied walnuts and herbs on a plate in an abstract style.

Dress with fig balsamic and olive oil.

Season with a little salt and pepper to finish.

Candied Walnuts

If you would like to make your own candied walnuts, take one cup of nuts and coat in 2 tablespoons honey. Mix through $\frac{1}{4}$ cup white sugar (the sugar will stick to honey) and then bake in oven on 180°C for 20 minutes and check.