



Roasted Beet Salad with Pears, Hazelnuts, Goat Cheese & Baby Greens

Makes 6 servings.

Pairings

Viognier and Italian Pinot Gris work well. Gavi and Soave, White Burgundy, and dry white blends. Australian dry Riesling

Ingredients

3 medium red beets
3 medium gold beets
½ cup crumbled goat cheese
½ cup toasted and chopped hazelnuts
4 ounces baby greens

Vinaigrette:

½ cup olive oil
4 Tbsp walnut oil
1 Tbsp cider vinegar
2 Tbsp rice vinegar
1 Tbsp honey

Preparation

1. To roast beets: Preheat the oven to 400 degrees.
2. Drizzle the beets (trimmed) with olive oil and wrap tightly in aluminum foil.
3. Bake for 1 ¼ to 1 ½ hours or until fork tender.
4. Remove from oven, open foil and allow to cool.
5. When cool enough to touch, peel skins off with your fingers.
6. Trim any tough spots. Slice beets.
7. To make vinaigrette: Put all ingredients into a small bowl and whisk until mixture is emulsified.
8. Place baby greens on plates, top with sliced beets and crumbled goat cheese.
9. Finish by drizzling with the vinaigrette.
10. Serve & Enjoy!

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