

Golden Beet Salad

110g Mt. Lehman Chèvre
Organic Baby Arugula
Marinated Organic Golden Beets
1 Shallot thinly sliced
Lemon Vinaigrette

In a large bowl, place marinated beets, 3 handfuls of arugula, and enough lemon vinaigrette to generously coat the salad (this is a personal choice as to how “saucy” you like it), approximately ¼ cup. Gently toss to evenly coat the entire salad but being careful not to break the beets or bruise the arugula. Break up the Chevre into little pieces evenly over top of the salad. You can gently toss the Chevre into the salad for a creamier salad or just leave it on top for more colour contrast.

Pairs well with Chaberton Estate Winery Reserve Dry Bacchus

Lemon Vinaigrette

1/3 cup white wine vinegar
¼ cup lemon juice
2 tablespoons Honey
1 Thai Chile fine sliced
1 rounded tablespoon preserved lemon finely chopped

1 ¼ cup Extra Virgin Olive Oil

Salt and Pepper to taste

Mix first four ingredients together in a bowl with a whisk. Slowly add olive oil in a slow steady stream while vigorously whisking to fully mix together all ingredients in a smooth emulsified looking vinaigrette. Adjust seasoning with salt and pepper to taste. You can add more chillies at this point if you like it a little spicier. Any excess vinaigrette will keep in a tightly covered container in the fridge for a couple of weeks.

Marinated Golden Beets

2 bunches of Organic Golden Beets (approx. 1 ½ pounds)
1 tablespoon of White Vinegar
1 teaspoon Whole Fennel seed lightly crushed
1 teaspoon Whole Coriander lightly crushed

Gently boil beets with skin on generously covered in water with 1 tablespoon of vinegar. Cook until a bamboo skewer can be easily inserted. Drain and cool the beets slightly, just until you can handle them. Slip off the beet skins with your hands, they should come off quite easy if they are fully cooked. Slice the beets into wedges (each beet into six or eight depending on size). While the beets are still warm, add the coriander and fennel seed along with a small splash of vinegar and 4 tablespoons of lemon vinaigrette. Gently toss the beets to evenly coat with the spices and vinaigrette. Loosely cover and place in the fridge to cool and marinate. The marinated beets at this point, once fully cooled, can be kept in a tightly covered container for a couple of days.