

Beet and Goat Cheese Salad with Hana Tsunomata[®], Beet Reduction Vinegar and Mustard & Truffle Oil Vinaigrette

HERB OIL:

- 1/2 Bunch Green Onion
 - 1/4 Bunch Dill
 - 1/4 Bunch Basil
 - 1/4 Bunch Parsley
 - 1 Handful Spinach
 - 1/4 Cup Extra Virgin Olive Oil
 - 1/4 Cup Canola Oil
 - Pinch Sea Salt
 - Pinch Freshly Ground White Pepper
- Blanch the items from the 1st column above in salted boiling water for 30 seconds, then shock in iced-water, drain thoroughly.
 - Chop coarsely the blanched herbs, place in bar blender with the oils and a pinch of salt and pepper. Purée until a solid green color. Place in container and reserve in the fridge for 1 to 2 days.
 - Strain through fine chinois, place in a small squeeze bottle and reserve in the refrigerator.

ROASTED BEETS: TO SERVE 4

- 4 Red Beets
 - 2 Tablespoons Extra Virgin Olive Oil
 - 1/2 Teaspoon Coarse Sea Salt
 - 1/2 Teaspoon Fresh Ground Pepper
- Wash the beets, dry lightly.
 - Take a small sheet pan, and lay a large piece of foil on it. Add the washed beets, drizzle with olive oil and season with salt and pepper.
 - Fold the foil tightly and bake in the oven for 1 hour at 375° F. Remove from the oven and open the foil package (be careful hot steam will pour out). Turn the beets over and fold the foil and return to the oven for another hour.
 - When fully cooked, let cool a bit then peel (use gloves if you do not want to stain your hands).
 - Once peeled, slice the beets a quarter of an inch thick and reserve.

BEEET REDUCTION VINEGAR:

- 2 Cups Beets - Juiced
 - 1/2 Cup Balsamic Vinegar
 - 2 Tablespoons Sugar
 - Pinch Salt
- In a small pot add fresh beet juice, balsamic vinegar, sugar and the pinch of salt.
 - Reduce by half, skim the impurities as they rise to the top as it reduces.
 - The desired consistency should be thick and once cooled, should still be liquid so it can be drizzled.
 - Place in a small squirt bottle and keep in the refrigerator.

MUSTARD AND TRUFFLE OIL VINAIGRETTE:

- 1 Teaspoon Dijon Mustard
 - 1 Teaspoon Whole Grain Mustard
 - Salt and Pepper To Taste
 - Half Lemon – Juiced
 - 1 Teaspoon Sherry Vinegar
 - 1/4 Cup Extra Virgin Olive Oil
 - 1/4 Cup Canola Oil
 - 1 Teaspoon Truffle Oil
 - 3 Drops Tabasco[®] Sauce
- Combine all ingredients together, check seasoning, and reserve.

GOAT CHEESE WITH FRESH HERBS AND HANA TSUNOMATA®: TO SERVE 4

- 300 g Goat Cheese
- 50 g Cream Cheese
- 1 Shallot – Very Finely Chopped
- 1/4 Lemon – Juiced
- 10 g Hana Tsunomata®
- 1/2 Bunch Green Onion – Thinly Sliced
- 1/2 Bunch Chives – Thinly Sliced
- 1/4 Bunch Parsley – Finely Chopped
- 1/4 Bunch Rosemary – Finely Chopped
- 1/4 Bunch Sage – Finely Chopped
- 1/4 Bunch Thyme – Finely Chopped
- Pinch Freshly Ground White Pepper
- 4 Drops Tabasco® Sauce

- Mix together the shallot with the lemon juice and let marinate for 15 minutes.
- Mix together the goat cheese, cream cheese, marinated shallots, Tabasco® sauce and a pinch of freshly ground pepper.
- Soak the Hana Tsunomata® for 10 seconds in cold water, drain and chop coarsely 3/4 of the Hana Tsunomata® and reserve the rest as is.
- Fold in delicately the lightly chopped Hana Tsunomata®, herbs and green onion, avoiding imparting a greenish tinge to the goat cheese mixture.
- Form a log out of the goat cheese mixture approximately 2 inches in diameter and roll with plastic wrap. Refrigerate until quite cold, then slice into cylinder slices a quarter of an inch thick and reserve.

To Assemble the Beet and Goat Cheese Stack:

- Brush lightly the sliced beets with the mustard vinaigrette, and season lightly with salt and freshly ground pepper.
- Place 1 slice of beet and add a slice of the goat cheese mixture on top, add another slice of beet, followed by another slice of goat cheese and top off with a slice of beet.
- Place a small amount of Hana Tsunomata® on top of the beet as a decorative and edible garnish.

To Assemble the Plate:

- Place the beet stack in the middle of each plate, and add a small amount of the Beet Vinegar and Mustard & Truffle Oil Vinaigrette around the outer perimeter of each plate and serve.

