

ROASTED BEETS WITH ORANGE AND HERBED GOAT CHEESE

Source: Williams Sonoma – *New Flavors for Vegetables: Classic Recipes Redefined*

INGREDIENTS

- 1 orange
- 6 beets (about 1½ lbs total weight), in assorted colours, greens removed
- 3 tbsp.s extra-virgin olive oil
- 2 cloves garlic
- Sea salt and freshly ground pepper
- 2 ozs. fresh goat cheese
- 1½ tsp. fresh chives minced
- 1½ tsp. fresh flat-leaf parsley minced
- ½ tsp. fresh tarragon minced

DIRECTIONS

1. Preheat oven to 400°F.
2. Finely grate the zest from the orange and set aside. Halve the orange and place one half in a baking dish just large enough to hold it and the beets in a single layer. Add the beets and drizzle with 2 tablespoons of the oil. Add the garlic cloves, sprinkle lightly with salt and pepper, and toss well. Cover the dish with aluminum foil and roast until the beets are tender when pierced with a sharp knife, about 45 minutes.
3. In a small bowl, stir together the goat cheese, chives, parsley, tarragon, and a pinch each of salt and pepper. Refrigerate until serving.
4. Remove the beets from the oven and let cool. Using the dull side of a paring knife, gently scrape off the beet skins, then cut the beets into slices about ¼ inch thick. Arrange the slices on a platter. Reserve the cooking liquid.
5. Line a strainer with a damp paper towel and place over a bowl. Pour the cooking liquid through the strainer, squeezing the orange half to release any juice. Whisk in the remaining orange half to make a dressing. Taste and adjust the seasonings. Let the dressing cool to room temperature.
6. Drizzle the beets lightly with the dressing, then sprinkle lightly with salt and pepper. Top the beets with small spoonfuls of the herbed goat cheese, garnish with the orange zest, and serve right away.