



Roasted Beet Salad with Goat Cheese Mousse

Ingredients:

!Salad:

2 spears roasted white asparagus
1 spear shaved raw asparagus
4 cherry bomb radishes
4 slices watermelon radishes
3 beets, scrubbed and quartered- set aside to pickle. See below.
2 baby roasted beets *
4 slices shaved raw beets
1 cup arugula
1 tablespoon roasted pistachios
S/P

!Pickling

2 bay leaves
10 peppercorns
2 sprigs thyme
3/4 cup sugar
2 1/2 cups champagne vinegar
10 coriander seeds

!Dressing:

5 roasted shallots
2 tablespoons chopped thyme
1 tablespoon dijon
2 tablespoons sugar
salt
1/4 cup lemon juice
1/2 champagne vin
4 cups grapeseed oil

!Goat cheese mousse**:

1/2 cup orange blossom honey

3 cups local chevre

2 tablespoons chopped thyme

2 cups heavy cream

s/p

CO2 charge

Directions:

To pickle the beets, heat all ingredients in pickling solution until sugar dissolves. Use a strainer and pour over quartered beets. Allow to cool.

Toss salad ingredients with the dressing, season

Charge the mousse in an iSI container, using a Whip-It CO2 charge plate