

Roasted Beet Salad with Pistachio Butter and Goat Cheese Cream

By Chef Eliot of UW's Bay Laurel Catering,

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Photo Credit: [The Purple Pig](#)

This week we thought of trying a new recipe for all those beets we have been placing in the CSA and that are available locally this time of year. This recipe is a side dish of beets atop a pistachio butter with a side of goat cheese cream for dipping.

Chef Eliot of UW's Bay Laurel Catering was one of two chef's that created videos featuring UW Farm produce for our Dig In! event recently. Below is a recipe that you can try at home and we have included a video as well, so you can see Chef Elliot at work.

Step 1. ROASTING

Ingredients

- 5# Beets
- 1 bunch Thyme
- ¼ cup Garlic
- ¼ cup Salt
- 1 cup Oil

Instructions

1. Preheat oven to 400 degrees.
2. In a roasting pan 2 inches deep, add cleaned, washed beets
3. Add all remaining ingredients into pan, ensuring beets are covered and coated thoroughly.
4. Cover with parchment and foil and cook until a paring knife can easily pierce through the center of the beet, approximately 45min – 1 hour depending on size of beets
5. When done, remove from oven. Beets are easiest to peel while hot. Beets are peeled by taking a cloth and rubbing the beet until skin flakes off. When fully cooked, skin flakes off easily

Step 2. MARINATION

Ingredients

- ½ tsp Salt
- ½ cup Honey

2 tsp Red wine vinegar
1 each Shallot, sliced thin
1 each Garlic clove, crushed flat
1 cup Orange juice (or juice of 4 oranges)

Instructions

1. Combine all ingredients in a bowl, whisking together until honey dissolves
2. Chop cooled, peeled beets into large chunks, approximately 1-2 inches
3. Add to liquid and allow to marinate a minimum of 2 hours; this may also be done one day in advance
4. Cover and refrigerate until serving

Step 3. PISTACHIO BUTTER

Ingredients

2 cups Roasted pistachios
½ Tbl Salt
¼ cup White wine
¼ cup Lemon juice
1 cup Canola oil
1 Tbl Sugar
Ice cubes* as needed

Instructions

1. If roasting your own pistachios, you place on a sheet pan in a single layer and roast in 400 degree oven, stirring every 3 minutes until toasted. Ensure nuts are fully cooled before grinding.
2. Using fully cooled, roasted pistachios, place pistachios in a food processor and grind as finely as your equipment allows.
3. Add salt, sugar, wine, and lemon juice into food processor.
4. Drizzle in oil slowly, allowing mixture to emulsify.

- PRO TIP! If mixture begins to break, add ice cube(s) one at a time until mixture emulsifies again
1. Once all ingredients have been fully combined, your pistachio butter is done!

Step 4. CHIVE-GOAT CHEESE CREAM

Ingredients

3/4 cup Chives, sliced fine
1 cups Cream
1 cups Goat cheese
.5 tsp Ground black pepper
.5 tsp salt

Instructions

In a bowl, combine all ingredients. Mix with a whisk until smooth and all ingredients have been incorporated into the mixture

FINALE!

Plating instructions: on a serving dish, smear the pistachio butter. Lay the beets on top. Place the goat cheese cream on the side for dipping. Another option is to mix all ingredients with loose raw kale or Swiss Chard to create a more traditional salad.

Video of Recipe

Watch to see Chef Eliot make the Roasted Beet Salad!

<https://www.youtube.com/watch?v=bjFebsXjiD4&t=5s>