

**This was recommended to me when I didn't like beets. Now I can't get enough!**

## **Roasted beet salad with coriander mascarpone and beet vinaigrette**

### **Ingredients**

**Beets** 4 medium red beets 3 medium gold beets 1/4 cup extra virgin olive oil 1/2 bunch thyme 1 cup water Salt and pepper, to taste

**Coriander mascarpone** 1/2 cup mascarpone 1/2 tbsp. ground coriander 1/2 tbsp. lemon zest 1/2 tbsp. orange zest Salt and white pepper, to taste 2 tbsp. heavy cream

**Vinaigrette and to serve** 2 tbsp. red wine vinegar 1/4 cup canola oil 1 cup purslane, washed and broken down into small flowers (can substitute baby arugula) 2 tbsp. olive oil

### **Directions**

**For beets:** Preheat oven to 400 degrees. Remove tops from beets; trim and wash thoroughly. Place beets in a large roasting pan and cover with olive oil, thyme and water; season generously with salt and pepper. Cover and roast for 45 minutes or until a knife easily penetrates a beet. Remove pan from oven and let beets cool to room temperature. Remove skins from beets (reserve 1 red beet for vinaigrette) and cut into 1/2-inch slices. Keep red beets separate from gold beets.

**For mascarpone:** In a small bowl, combine mascarpone, coriander and zest. Season with salt and white pepper. Stir in cream to thin the mixture; set aside.

**For vinaigrette:** Puree reserved beet and vinegar in a blender, adding a little water if needed to ensure a smooth consistency. Add canola oil while blending at medium speed. Season with salt; set aside.

**To serve:** Using a pastry brush, "paint" the vinaigrette down the length of a serving plate in one long swipe. Place red beets and remaining vinaigrette in a medium bowl; stir to combine. Arrange beets on top of the vinaigrette swipe. Rinse bowl and combine gold beets with purslane; add olive oil, season with salt and pepper, and place gold beets between red beets. Scatter purslane on top with several small dollops of mascarpone.

Serves 6