

Beet “Tartare” with Cured Egg Yolk, Creamy Beet Purée, and Toasted Baguette



TARTAR INGREDIENTS:

- 3 med. Red beets, cooked and finely diced
- 1 med. Orange beet, cooked and finely diced
- 10 Black olives, minced
- 1 Shallot, finely diced
- ½ bunch Fresh parsley, finely chopped
- 2 tsp Dijon mustard
- ... Zest of 1 orange
- ¼ cup Walnuts, toasted and finely chopped
- ... Sea salt and fresh cracked pepper to taste

BEET PURÉE INGREDIENTS:

- 4 med. Red beets, cooked and cut into large pieces
- ... Pinch of cinnamon
- 1 tbsp Pomegranate juice
- ¼ cup Goat cheese
- ... Olive oil

GARNISH

- 1 cup Frisée Lettuce
- ... Olive oil
- ... Fresh baguette, sliced and toasted
- ... Balsamic vinegar

CURED EGG YOLK

****need to make 6 days in advance*

- 2 Egg yolks
- 1 cup Sugar
- 1 cup Salt

CURED EGG YOLK DIRECTIONS:

Mix sugar and salt together in a deep dish. Using a spoon, make a hole in mixture (keeping some on the bottom of dish) place egg yolks in hole and cover with mixture. Store in fridge for 6 days. Shave on top as garnish when ready.

BEET TARTAR DIRECTIONS:

In a bowl, mix together beets, black olives, shallots, parsley, mustard, orange zest, walnuts and olive oil. Season with salt and pepper.

BEET PURÉE DIRECTIONS:

Blend all ingredients together in a food processor or blender until silky smooth. Season with salt and pepper. Set aside.

PLATING:

Place tartare in ring mold to keep a round shape. Shave cured egg yolk on top. Spread beet puree on opposite side of plate. In a small bowl season frisée with salt and pepper and toss with olive oil. Place on plate. Drizzle with a touch of balsamic and serve with tasted baguette.

Enjoy with a glass of Pinot Noir 2021!

