



**BURGERS
& VINE**
HISTORIC SONOMA CREAMERY

Carlo Cavallo | Chef & Co-Owner
Burgers & Vine | Sonoma, CA
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Warm Goat Cheese and Heirloom Beet Terrine

BPB-280J Oval Bowl Porcelain White
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Warm Goat Cheese and Heirloom Beet Terrine

Serves 4

- 4 medium Golden Beets or Chioggia Beets
- 1/4 cup Extra Virgin Olive Oil
- 4 Tbsp Muscat Vinegar
- 1 Blood Orange, juiced
- 1 small Fennel Bulb, shaved paper thin
- 1 small Cucumber, peeled and cut into cubes
- 1/2 tsp Blood Orange Peel, grated
- 2-3.5oz logs Fresh Goat Cheese (such as Montrachet), cut into 1/4" thick slices (about 8 total)
- 1/2 cup Breadcrumbs
- 1 Egg
- 2 Tbsp Canola Oil

Preheat oven to 400°. Trim greens from beets. Cut off & discard stems. Wrap each beet in foil. Place beets directly on oven rack & roast until tender when pierced with fork, about 1 hour 30 min. Cool. Peel beets, then cut into 1/4 slices.

Whisk vinegar, oil, blood orange juice & orange peel in small bowl to blend; add to beet mixture & toss to coat. Season with salt & pepper. Reserve.

In a small bowl, whisk the egg. Take two goat slices each & form 1 circle about 2 inches in diameter & 1/4 inch thick. Then dip in the egg mixture & dredge in breadcrumbs. You should have 4 breaded goat cheese circles. In a nonstick pan on high heat, add the canola oil & cook the goat cheese 1 min on each side or until each side is golden brown.

On each plate, place a slice of beet, add some sliced fennel & top with another beet slice, repeat. Then top with the warm goat cheese, garnish with cucumber cubes & drizzle the remaining dressing.