

# ROASTED BEET SALAD WITH KALE, SHAVED BRUSSEL SPROUTS, DRIED CRANBERRIES AND WHIPPED GOAT CHEESE WITH LEMON VINAIGRETTE



*Yields:*  
4 servings

## INGREDIENTS

### For the salad

- 100 g Golden Beet, roasted and peeled and cut to desired size
- 100 g Red Beet, roasted and peeled and cut to desired size
- 48 g Kale, shredded
- 100 g Brussels sprout, shaved
- 80 g Dried Cranberry

### For the Lemon Vinaigrette

- 60 ml Champagne Wine Vinegar
- 30 ml Dijon mustard
- 1 Shallot, minced
- 45 ml Lemon Juice
- 60 ml Vegetable Oil
- 60 ml Olive Oil
- Dash Salt and Pepper



### **For the Whipped Goat Cheese**

60 ml      Soft Goat Cheese  
45 ml      Whipping Cream  
1          Zest of 1 lemon  
Dash      Salt and Pepper

## **DIRECTIONS**

1. In a bowl, combine kale, brussels sprouts and dried cranberry and set aside.
2. In a separate bowl, vinegar, Dijon, shallow, lemon juice, a pinch of salt and pepper and whisk to combine
3. Drizzle in oils, adjust seasoning, set aside
4. In a third bowl, combine goat cheese, cream, lemon zest and whip until light and smooth. Adjust seasoning with salt and pepper.
5. Dress the kale salad with desired amount of dressing. Adjust seasoning.
6. To assemble, pipe some whipped goat cheese on the plate.
7. Arrange the kale salad on the plate and top with roasted beets.
8. Serve immediately.