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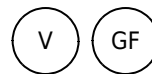
Roasted Beet and Burrata Salad

Portions: 4

Preparation: 30 minutes

Cooking time: 60 à 75 minutes

 4



Ingredients

10 to 14 beets in the colours of your choice, cooked and peeled
¼ cup (60 ml) of olive oil + for serving
1 tablespoon (15 ml) of red wine vinegar or tarragon vinegar
1 tablespoon (15 ml) of liquid honey
Salt and pepper, to taste
1 bunch of fresh tarragon
2 balls of burrata cheese of 125 g each, drained, at room temperature (see Chef's tip)
Sea salt, to taste
Chef's tip: take the burratas out of the refrigerator at least an hour before serving for it to be at room temperature. It will be even tastier!

Steps

Preheat the oven to 400°F.

1. Cut the cooked and peeled beets in quarters of about an inch in thickness.
2. In a bowl, mix the beets, olive oil, vinegar, honey, salt and pepper.
3. Transfer onto a baking sheet lined with parchment paper or silicone mat.
4. Bake for about 25 minutes or until the beets are roasted.
5. Transfer into a serving dish and generously garnish with fresh tarragon.
6. Place the two burrata balls in the center. Drizzle with olive oil and garnish with sea salt, to taste. Serve with fresh sourdough bread.