

BENOVIA® WINE RECIPE PAIRINGS  
EATING AND DRINKING LOCAL - SONOMA COUNTY RESTAURANTS



— BEETS WITH HUMBOLDT FOG AND MARCONA ALMONDS —

The beet goes on and on in this bright vegetarian recipe inspired by the starter served at Walter Hansel Bistro in Santa Rosa, Calif. Naturally sweet beets are elevated with plump Spanish marcona almonds and tangy Humboldt Fog goat cheese, which begs for a remarkable pinot noir like Benovia's 2017 Cohn Estate Pinot Noir, Sonoma County.

Serves: 4-6

*Ingredients*

1/2 pound golden beets, trimmed and scrubbed  
1 pound ruby beets, trimmed and scrubbed  
¼ cup champagne vinegar  
½ teaspoon Kosher salt  
¼ teaspoon freshly ground black pepper  
1 tablespoon extra-virgin olive oil  
2 tablespoons Dijon mustard  
3 tablespoons Marcona almonds, toasted  
3 ounces Humboldt Fog goat cheese, cut in thin wedges  
2 cups micro arugula for garnish

*Method*

Preheat the oven to 400 degrees. Place the beets in a roasting pan and add ½ inch water.

Cover the pan with foil and bake until the beets are easily pierced with a fork, about 1 ½ hours.

Set the beets aside until they are cool enough to handle. Peel and rinse off any pieces of skin.

Thinly slice the golden beets into ½-inch rounds or use a mandolin slicer. Set aside.

Cut the red beets in bite size quarters.

In a large bowl, whisk together the champagne vinegar, salt and pepper, olive oil and mustard.

Add the red (ruby) beets to the bowl and gently coat with the vinaigrette.

To plate, place the sliced golden beets circled around the rim of 6 individual salad plates.

Heap the red beets in the center of each plate and arrange marcona almonds around the red beets.

Top with some micro arugula and a few wedges each of the goat cheese. Serve chilled.

Recipe by: Walter Hansel Bistro