



Beet and Goat cheese bruschetta with Basil

by Sylvia Fountaine, Feasting at Home December-7-2013

3 medium sized beets (tennis ball sized) halved
1 baguette, sliced
Olive oil for brushing bruschetta
10 basil leaves - cut into ribbons
1/8 C finely diced red onion or shallot
4 oz goat cheese
4 oz cream cheese
1/4 teaspoon salt
1/4 teaspoon cracked pepper
1/2 teaspoon sugar
1 1/2 Tablespoon olive oil
1 Tablespoon balsamic vinegar

Preheat oven to 400F

Cook beets according to your favorite method: roast, boil or slow cook. If boiling, in a medium pot, cover halved beets with water and boil until just tender, about 20-30 minutes.

In the meantime, slice baguette into 1/2 inch slices at a diagonal. Brush both sides with olive oil and place on a sheet pan in a 400 F oven for 15 minutes, or until crisp. Set aside.

Place cream cheese and goat cheese in a bowl and either warm in a microwave until just soft enough to combine easily with a fork. Mix with a fork until smooth. Set aside.

When beets are fork tender, drain pot, refill with cold water and slip skins off the cooked beets under running cold water using your hands. Dice into small 1/3 inch cubes and place in medium bowl.

Add finely chopped onion, salt, pepper, sugar, olive oil and balsamic vinegar. Stir to combine.

Assemble: Spread a little goat cheese mixture on each bruschetta creating a “trough” (to hold beet mixture in place) and top with a bit of beet mixture. Garnish with a few basil ribbons.

Serve on a white platter to show it off, or a rustic cutting board.

Prep time: 20 mins Cook time: 30 mins Total time: 50 mins Yield: 25-30 bruschetta

Beet and Goat cheese bruschetta with Basil – 20 batches

60 medium sized beets (tennis ball sized) halved – not sure how we are cooking

Baguettes

Olive oil

200 basil leaves (1/2 pound) - cut into ribbons

80 oz goat cheese – room temperature

10 pkg cream cheese – room temperature

2 cups finely diced spring onion

1 1/2 Tablespoons salt

1 teaspoon pepper

3 Tablespoons sugar

1 cup olive oil

3/4 balsamic vinegar

Preheat oven to 400F

Cook beets – method TBD

Put the baguette slices on cookie sheets. Do not discard bags. Brush with olive oil. Bake at 350 degrees until light golden brown. Let cool – return to their bags.

Cut 200 basil leaves into ribbons.

Place cream cheese and goat cheese in mixer bowl and blend until smooth. Set aside.

When beets are cooked, peel and dice into small 1/3 inch cubes. Put in square container.

Add finely chopped onion, salt, pepper, sugar, olive oil and balsamic vinegar. Stir to combine.

Assemble: Spread a little goat cheese mixture on each bruschetta creating a “trough” (to hold beet mixture in place) and top with a bit of beet mixture. Garnish with a few basil ribbons.

Serve on a white platter to show it off, or a rustic cutting board.

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