

Beets Roasted with Orange, Ginger, Gorgonzola, Pecans

Servings: 4

Source: Robust Roasting Class with Patrick Frank

Ingredients

- 4 large beets, different colors are nice
- 1 cup orange juice
- 1 finger ginger, peeled and chopped
- salt and pepper to taste
- 4 oz Gorgonzola Cheese
- 2 oz candied pecans

Method

Preheat oven to 350 degrees. (He used 350 convection)

Cut tops and tails from the beets. Make a small boat from aluminum foil and place O.J. in the bottom and place beets in boat, cut side down, and place chunks of ginger in with beets.

Crimp foil closed and place in preheated oven. Roast for approximately 2 hours or until tender in the center.

When beets are tender remove from oven and open foil. Be careful of the steam.

When beets are cooled enough to handle, rub the beets gently with a towel to remove the skin.

You can either slice the beets for a more refined presentation or cut into cubes for a more rustic presentation. (You can also add them to greens.)

Toss beets with a little olive oil, salt and pepper, place in center of plate, crumble gorgonzola and candied pecans on top.

Notes

He used store-bought pecans but gave the following recipe:

Toast pecans in oven at 350 degrees and keep an eye on them.

Melt butter, brown sugar, cinnamon in a frying pan, toss toasted pecans in this mixture and then spread them on a baking sheet. Return to oven for 10 to 15 minutes.