

Beets with Hazelnut Vinaigrette and Burrata

Servings: 6

Source: Bon Appetit

Ingredients

- 2 tbsp Champagne vinegar or white wine vinegar
- 1 tbsp fresh lemon juice
- 2 tsp minced shallot
- 1 tsp whole grain mustard
- 6 tbsp hazelnut or grapeseed oil
- kosher salt and ground pepper
- 2 lbs. small golden or candy-stripe beets, tops trimmed
- 2 tbsp olive oil
- salt and pepper
- 2 8-oz round burrata, halved or quartered
- 4-5 large fresh basil or sorrel leaves, cut crosswise into ½" ribbons
- ¼ cup coarsely chopped toasted hazelnuts

Method

Vinaigrette

Combine vinegar, lemon juice, and shallot in a small bowl. Stir in mustard. Gradually whisk in oil. Season to taste with salt and pepper.

DO AHEAD Can be made 1 day ahead. Cover and chill.

Salad

Preheat oven to 375. Toss beets with oil in a large bowl. Season with salt and cover tightly with foil, and roast beets until tender (a toothpick should slide through easily); about 40 minutes. Uncover (careful of the steam); let stand until cool enough to handle, about 10 minutes. Peel beets, then quarter them.

DO AHEAD Can be made a day ahead. Cover and chill.

Toss beets with ¼ cup vinaigrette in a medium bowl. Arrange burrata on a serving plate. Season with salt and pepper. Top burrata with beets; drizzle remaining vinaigrette from bowl over. Garnish with basil and hazelnuts.

Notes

I cut the beets into bite-size pieces. Put more beets near the side rather than on top of burrata because the color bleeds.
Regular beets take longer to bake.