Beet Salad with Goat Cheese and Balsamic

1 lb beets (red or golden, does not matter)
Olive Oil
Sea Salt
Black Pepper
Salad greens
1 shallot, thinly sliced
1 apple (any variety really will work), chopped into bite size pieces or thinly sliced
Walnuts
Goat Cheese
Balsamic Vinagrette

Instructions

1. Preheat oven to 400℉
2. Place beets on a rimmed baking sheet, lined with parchment. Drizzle generously with the olive oil and sprinkle with the salt and pepper. Roast in the oven for 35-55 minutes or until you can pierce them with a skewer. The length of roasting time will depend on how big the beets are in size.
3. After the beets are finished roasting, let them cool. They can sit around for awhile or in the fridge until you are ready for them.
4. Slice the beets or chop the beets, however you want them for your salad.
5. Assemble the salad: Put down a bed of salad greens, add some of the shallots and the apple, to your liking. Put the beets, walnuts, and some goat cheese on top. Drizzle with the balsamic vinaigrette.

Balsamic Vinaigrette Dressing

¼ cup balsamic vinegar
½ cup olive oil
1 tsp Dijon mustard
1-2 tsp honey
¼ tsp salt
⅛ tsp black pepper

Whisk everything together and drizzle on your beet salad!

Chocolate Caramel Tart

Tart Shell
1 ¼ cups all purpose flour
2 Tbsp sugar
¼ tsp salt
1 stick butter, refrigerator temperature, cut into cubes
1 egg yolk
1 Tbsp cold water

Caramel Layer
1 cup sugar
½ cup heavy cream
4 Tbsp butter

Chocolate Layer
1 12 oz bag of Ghiradelli (or any brand) semi-sweet chocolate chips
½ cup heavy cream
Sea salt flakes

Instructions:

1. Make the crust. Put all the dry ingredients in a food processor and pulse until combined. Add the butter cubes in batches and pulse until you get a mixture that looks like sand. Mix together the egg yolk and the water and slowly add that to the food processor until a dough forms.
2. Flour your hands and take the dough out of the food processor, roll out the dough on a floured surface to fit a 9 inch tart tin. Press the dough into the tart tin and trim the edges. Pierce the bottom of the tart with a fork and then place the tart in the freezer for about 10 minutes.
3. While the crust is in the freezer, preheat the oven to 425℉. Bake the crust for about 18 minutes, or until golden brown. Set it aside to cool.
4. Now is the time to make the caramel. Put the sugar in a heavy-bottomed pan and place over medium-high heat. Allow the sugar to melt, swirling it around in the pan. Lift it from the heat source if necessary to keep it from burning. After the sugar is melted, add the heavy cream. It will be wild and bubbly, that's okay. Stir with a whisk until it settles down. Add the butter and whisk to combine and set it aside to cool a little.
5. Let's make the chocolate layer! Simmer the heavy cream in a medium sized pot. Add the bag of chocolate chips and turn off the heat. Stir it until the chocolate melts.
6. Pour the caramel into the cooled tart shell. Put the tart in the refrigerator for about a half an hour. Then put on the chocolate layer. Sprinkle with sea salt and stick it back in the fridge overnight or until set.

Bolognese Bianco recipe here!