

LAVENDER GOAT CHEESE BEETS

INGREDIENTS

12 small Beets, or about 1
½ pounds

½ Cup Goat Cheese, at
room temperature

1 teaspoon dried
Lavender, finely minced

DIRECTIONS

Preheat oven to 375F.

Wash Beets and place in a roasting dish with ¼ Cup water
and cover with foil.

Roast beets for 25-45 minutes depending on size.

Test the Beets by squeezing them gently with your fingers-
they should be tender and skins should easily push off.

When cool enough to handle, cut off the crown and use
your thumbs to push and peel off the skins.

When ready, use a melon baller to remove a portion of the
interior or simply slice into rounds, or use a melon baler to
create miniature hors d'oeuvres (see the photo for
presentation ideas!)

Combine the Goat Cheese with minced Lavender using a
spoon until well combined and then place into a plastic
Ziploc bag or pastry bag.

Squeeze the Goat Cheese into Beets, or pipe on top
accordingly.