

CHIOGGIA BEET “RAW-VIOLI”

Ingredients

For each serving:

1 Large Chioggia Beet
2 ounces Noble Springs
Goat Cheese
Sprig of fresh Thyme
1 Tablespoon TruBee
Honey
1 Tablespoon Balsamic
Vinegar
1 Tablespoon Extra
Virgin Olive Oil

Directions

Remove the stem end and “crown” of Beet, about $\frac{1}{4}$ inch or more from the top.

Use a sturdy peeler to remove the skin, or a sharp utility knife, but keep the root end intact so that you can use it as a handle on the beet whilst slicing.

Use a mandolin to slice as thin as practical rounds from the beet- be sure that the mandolin blade is sharp and in a secure and un-cluttered workspace.

Place rounds (10-12 perfect slices from each Beet) in a mixing bowl and sprinkle with Salt and EV Olive Oil and let marinate for about 15 minutes.

Pat dry gently and arrange rounds on a serving plate.

Spoon a little Goat Cheese onto each round, sprinkle with fresh Thyme leaves and some ground Black Pepper, and then press another round on top.

Dress with Honey and Balsamic Vinegar to serve.