

# Baby beetroot salad with spiced walnuts and goats' cheese toast



Vibrant beetroot will make a lively start to your meal. This beetroot salad is served with cinnamon and honey-coated walnuts and a good-quality soft goats' cheese

## Ingredients

- 900g/2lb uncooked baby beetroot, washed
- 175ml/6fl oz extra virgin olive oil
- 225g/8oz walnut pieces
- 2 tbsp clear honey
- 2 tsp ground cinnamon
- 2 tbsp red wine vinegar
- 175g/6oz lamb's leaf lettuce or baby salad leaves, washed
- 8 long slices French bread
- 225g/8oz soft goats' cheese
- sea salt and freshly ground black pepper

## Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. Cut the tops off the beetroot, leaving a little stem attached (to prevent the beetroot from bleeding). Discard the leaves.
3. Place the beetroot on one or two shallow baking trays and drizzle with two tablespoons of the oil. Season with sea salt and freshly ground black pepper.
4. Cover the tray with aluminium foil and roast for 45 minutes or until tender.
5. When cooked, remove the foil and set aside to cool slightly. Keep the oven on.
6. Rub the skins off the beetroot, then cut each beetroot in half lengthways, or quarters if large.
7. Place the walnuts in a small bowl. Drizzle over the honey and sprinkle with the cinnamon. Toss to coat walnuts evenly.
8. Place the walnuts on a baking tray lined with baking paper and roast in the oven for five minutes or until golden. Remove and set aside to cool completely.
9. Whisk together the vinegar and remaining oil and season with salt and freshly ground black pepper.
10. Place some salad leaves on each plate, add a few pieces of beetroot and sprinkle with some walnuts.
11. Toast the French bread and then spread each slice with some of the goats' cheese. Drizzle the salad with the dressing and serve with a goats' cheese toast on the side.