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## Beetroot and Goat's Cheese Salad

**The HWY**  
**On Anzac Highway**

### Ingredients

1 bunch Golden Beet	2 Lemons with zest and juice separated
1 bunch Purple Beet	200ml Extra Virgin Olive Oil
1 bunch European Rocket	2L Full Cream Milk
1.3kg tub Woodside Cheese Wright's Goat's Curd	500ml Cream
1 bunch Asparagus	1 bunch Parsley
300g Polenta	100g Parmesan Cheese
1 Brown Onion	Salt and Pepper to taste
1 bunch Thyme	

### Method

#### Beetroots

Remove the stalks from the beetroots, fill 2 pots with cold water, place coloured beetroots into separate pots. Boil until soft, then remove from water and leave to cool before peeling and cutting into quarters. Remember to wear gloves!

#### Polenta

Fry onion, thyme & lemon zest in olive oil until onion browns. Add lemon juice, bring to the boil, strain and place back in a clean pot. Add polenta, milk, cream and parmesan.

Whisk and cook until thick and a smooth consistency is formed. Add chopped parsley and season with salt and pepper to taste.

Spread the polenta mix into a shallow, lined baking tray and cook in medium oven until light in colour. Remove from the oven and leave to cool before portioning.

#### To Serve

In an oven proof pan, fry off the cooked beetroot and polenta before placing back in the oven at 180 degrees for 10 minutes.

Chargrill the asparagus, dress and season the rocket with olive oil, lemon juice, salt and pepper.

Spoon portions of Goat's Cheese on each plate and arrange the hot ingredients before garnishing with dressed rocket.