



ROASTED BEETROOT AND FENNEL SALAD

(Serves 4)

- ❖ 500g baby beetroot, peeled and quartered
- ❖ 30ml (2T) olive oil
- ❖ Pinch of salt and ground black pepper to taste
- ❖ 1 fennel bulb, washed and sliced
- ❖ 1 garlic clove, crushed
- ❖ 30ml (2T) olive oil
- ❖ 250ml (1 cup) orange juice

- ❖ 250ml (1 cup) olive oil
- ❖ 60g pine nuts, toasted
- ❖ 100g rocket leaves
- ❖ 250g goat's cheese, sliced

METHOD:

1. Preheat oven to 180°C. Place beetroot in oven tray, drizzle with 2 tablespoons of olive oil, season with salt and pepper, and roast until tender.
2. Place fennel and garlic in a shallow tray, drizzle with 2 tablespoons of olive

oil and season with salt and pepper. Place tray in oven and roast for 15 minutes.

3. In a saucepan, add juice, olive oil and cook for 5 minutes to reduce mixture. Let the mixture cool, pour into blender and pulse until emulsified.
4. Scatter beetroot and fennel on a plate and sprinkle with pine nuts. Toss rocket in emulsion and scatter over beetroot. Place goat's cheese slices over rocket and serve. ➤