

PALMINA



Roasted Beet Salad paired with Malvasia Bianca, Larner Vineyard

Serves six people

1 large bunch of beets – greens trimmed off
6 whole garlic cloves, peeled
2 tablespoons extra virgin olive oil
2/3 cup walnut halves
1 tablespoon orange zest
2 tablespoons orange juice
2 tablespoons lemon juice
1 tablespoon anchovy paste
Salt and pepper
1 pound arugula

1. Make a foil pouch and place beets inside and drizzle with EVOO. Roast the beets at 425 degrees for 45 minutes. Let cool, then peel off the skins and slice.
2. Sauté the garlic in the olive oil until they just start to brown. Stir in the walnuts and zest and allow to warm. Remove from heat.
3. Process walnut & garlic mixture in a food processor with the orange and lemon juices, anchovy paste and salt and pepper. If necessary, add more olive oil so that the mixture is slightly liquid.
4. Toss with the beets and serve on a bed of arugula.



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