



THE RESTAURANT AT
RED STONE

Redstone Wine Club – June 2017 Recipe #2
Beetroot & Summer Berry Salad
Paired with 2013 Redstone Cabernet Sauvignon
Recipe courtesy of Chef David Sider

Ingredients:

- 1C baby red beets, cooked
- 1C baby yellow beets, cooked
- 1C baby candy cane beets, cooked
- 1 bulb fennel, shaved
- 1 bunch kale, picked into bite-sized leaves
- 1 pint raspberries (half for salad, half for vinaigrette)
- 1 bunch basil, picked and torn
- 4 ounce nanny noire goat's cheese, sliced
- 100mL sherry vinegar
- 1 tsp Dijon mustard
- 1 tsp fennel seeds
- 1 tsp pernod
- 300mL canola oil
- Salt
- Black pepper

Method:

For the vinaigrette:

Combine the raspberries, vinegar, mustard and fennel seeds in a blender and puree. Gradually add the oil with the blender running to form a thick emulsion. Season with pernod, salt and black pepper.

To Finish:

Liberally dress the beetroot, fennel and kale in the raspberry vinaigrette and season with salt and pepper. Garnish with picked basil, fresh raspberries and nanny noire.

