

Roasted Beets and Chestnut Salad with Pickled Shallots paired with Davis Estates Merlot

INGREDIENTS:

Roasted Beets and Chestnuts

3 bunches baby beets, cleaned and trimmed
In assorted colors if desired, yellow beets,
Chioggia beets, and red beets
12-18 whole chestnuts
Juice from one orange
1 teaspoon salt
1 teaspoon sugar
Olive oil

Balsamic- Walnut Vinaigrette

2 tablespoons roasted walnut oil
2 tablespoons olive oil
2 tablespoons balsamic vinegar
1 teaspoon Dijon mustard
1 teaspoon honey
Pinch of salt and black pepper

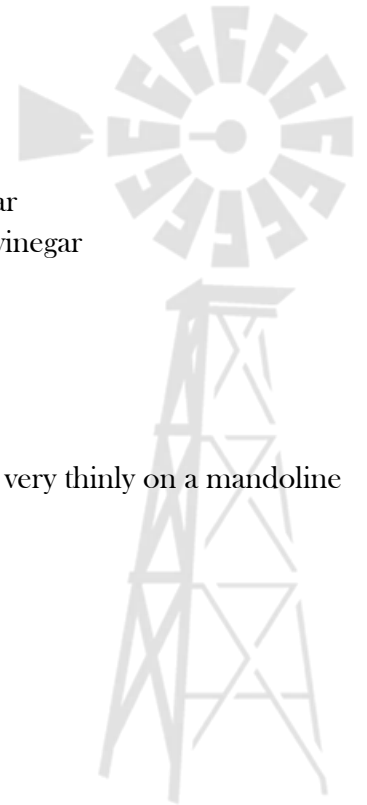
SERVES: 4-6

Pickled Shallots

1/3 cup red wine vinegar
1/3 cup distilled white vinegar
3 tablespoons sugar
Pinch salt
1 bay leaf
5 allspice berries
5 whole cloves
3 large shallots, sliced very thinly on a mandoline

Optional Garnish

Frisée
Crumbled feta
Currants



METHOD:

Pickled Shallots

- Make these at least 2 hours before, best if let sit overnight.
- In a small saucepan over medium heat, combine red wine vinegar, white vinegar, sugar, salt, bay leaf, allspice berries, and cloves. Bring to a gentle simmer and stir until the sugar dissolves.
- In a clean jar or heatproof bowl, carefully pour the hot pickling liquid over the sliced shallots, ensuring they are fully submerged.
- Let the shallots sit at room temperature for 30 minutes, then cover and refrigerate.

Balsamic- Walnut Vinaigrette

- In a small bowl whisk, all ingredients together until emulsified. Set aside until ready to dress your salad.

Roasted Beets and Chestnuts

- Preheat oven to 350°F.
- Place beets in a small roasting pan and add juice, salt, sugar, and oil. Fill the pan with enough cold water to just cover or closely cover beets. Cover pan with lid or aluminum foil and bake for 35 to 45 minutes or until tender when pierced.

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- Remove from pan and allow to cool slightly. Using a towel gently remove skins from beets, the towel will be stained so do not use a good one.
- Once the beets are cool slice into quarters or sixes depending on beet size.
- Increase your oven temp to 425°F.
- Using a sharp knife, score an “X” on the flat side of each chestnut. This prevents bursting.
- Spread on a baking sheet with olive oil, salt and black pepper then roast for 20-25 minutes, until shells peel back and the nut is tender. Peel the shells off while they are warm for easier removal.
- Once the chestnuts are cooled roughly chop.

To Finish

In a large serving bowl, toss your roasted beets and chestnuts with the Balsamic- Walnut Vinaigrette. Garnish with pickled beets, and optional garnish. Serve immediately with a glass of Merlot.