

Smoked Beets with Cabernet Beet Coulis and French Breakfast Radish paired with Davis Estates Pinot Noir

INGREDIENTS:

Smoked Beets

- 2 Red Beets Medium
- 2 Golden Beets Medium
- 1 Cinnamon Stick
- 1 teaspoon coriander seed
- 1 cup dry white wine
- 5 sprigs fresh thyme
- 1 teaspoon kosher salt

SERVES: 5-6

Smoked Cabernet Beet Coulis

- 1 cup smoked red beets, chopped into 1-inch pieces
- ¼ cup Brown Sugar
- ¼ cup Cabernet Vinegar
- ¼ cup extra virgin olive oil to finish
- Salt
- ¼ teaspoon Xanthan Gum (optional but makes puree more stable)

Garnish

- Crème fraîche
- 4-5 Radishes, French Breakfast is my preferred variety

METHOD:

Smoked Beets

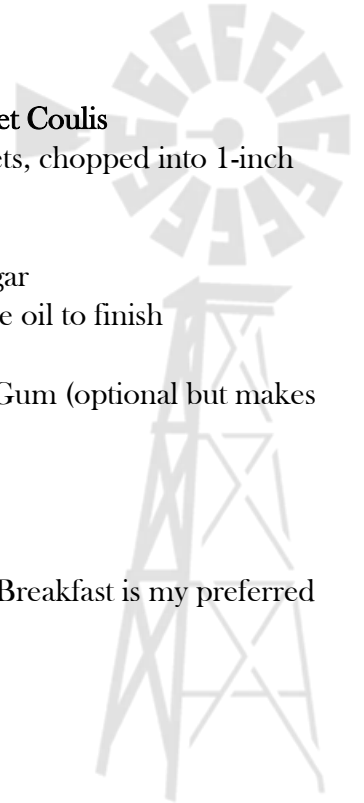
- Separate the beets by color and place them in deep pans and add just enough water to cover halfway, add remaining ingredients, cover pan with parchment and foil.
- Roast beets in a 350 degree oven with the fan on (roast setting for home ovens) for 2 hours or until a skewer goes through easily. Let cool and remove beets from liquid.
- Lightly smoke your beets for 10 - 15 minutes at 250- 300 degrees using applewood or cherrywood chips (we don't recommend mesquite for this recipe). After smoking let the beets cool completely before peeling and slicing.

Smoked Cabernet Beet Coulis

- Combine Sugar and Vinegar in a saucepot over medium heat and simmer for 2-3 minutes.
- Add chopped beets and stir, cook on low heat stirring every minute or so until beets are evenly coated and hot transfer to blender and blend until smooth. If needed, add a little more vinegar to get the consistency smooth.
- Add EVOO slowly with blender on medium until the texture becomes velvety. If using add Xanthan Gum and blend for another minute.
- Transfer to your container of choice and let cool to room temp before refrigerating. Shelf life is 7 days in the fridge.

Shaved Radishes

- Shave the radishes thinly on a mandolin and put into a container with ice water.



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- Leave the container in the fridge for 2-3 hours until the radishes become crunchy. Strain the water and place the crunchy radishes on a plate with a paper tower.

To Finish

On a serving dish, spread a generous amount of Smoked Cabernet Beet Coulis. Place the Smoked Beets on top. Garnish with Shaved French Breakfast Radish and small dollops Crème fraîche. Serve immediately with a glass of Pinot Noir.