



Harley Farms Goat Dairy

Herbed Goat Cheese, Roasted Beet & Watercress Salad

Difficulty: Easy

Prep Time: 15 minutes

Cook Time: 1 hour 30 minutes

Yield: 8 servings

4 medium beets, scrubbed and trimmed, leaving about 1-inch of stems attached

For vinaigrette:

1 1/4 teaspoons Dijon mustard

2 tablespoons white wine vinegar

1/4 teaspoon dried tarragon, crumbled

1/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

1/4 cup plus 2 tablespoons extra-virgin olive oil

For herbed goat cheese:

3/4 cup fresh bread crumbs

1/2 teaspoon dried tarragon, crumbled

3/4 teaspoon salt

1/8 teaspoon freshly ground black pepper

8 ounces soft Harley Farms Chevre (log), cut into eight 1/2-inch rounds and chilled, covered

2 bunches watercress, coarse stems discarded, rinsed and spun dry (about 8 cups)

1 small red onion, sliced thinly

Preheat oven to 400 degrees F.

Wrap beets tightly in foil and roast in middle of oven 1 to 1 1/2 hours, or until tender.

Unwrap beets carefully and cool until they can be handled. Discard stems and peel beets.

Beets may be prepared up to this point 1 day ahead and chilled, covered. Cut each beet into 8 wedges and cover.



Harley Farms Goat Dairy

205 North State Street, P.O. Box 173, Pescadero, CA 94060

Email: ContactUs@HarleyFarms.com

Phone: (650) 879-0480

Fax: (650) 879-9161



Harley Farms Goat Dairy

To Make Vinaigrette:

In a blender, blend together mustard, vinegar, tarragon, salt, and pepper. With motor running add oil in a stream and blend until emulsified. Vinaigrette may be made 1 day ahead and chilled, covered.

Make herbed goat cheese: In a bowl, stir together bread crumbs, tarragon, salt and pepper. Cut each cheese round in half crosswise. Coat each piece of cheese evenly with crumb mixture, pressing gently, and transfer to a baking sheet. Goat cheese may be prepared up to this point 1 day ahead and chilled, covered loosely. Let cheese come to room temperature before proceeding.

Preheat broiler. Broil goat cheese about 2 inches from heat until crumbs are lightly browned, about 2 minutes.

In a bowl, toss watercress and onion with half of vinaigrette. Arrange watercress mixture, beets, and goat cheese on 8 salad plates and drizzle remaining vinaigrette over beets.



Harley Farms Goat Dairy

205 North State Street, P.O. Box 173, Pescadero, CA 94060

Email: ContactUs@HarleyFarms.com

Phone: (650) 879-0480

Fax: (650) 879-9161