Sides / United States

Roasted Beet Salad with Goat Cheese and Walnut Vinaigrette

Deeply sweet roasted beets in multiple colors, warm from the oven and blushing after peeling, set over peppery arugula with crumbled goat cheese and dressed with a walnut-sherry vinaigrette that bridges the earthy and the bright. The beets roasted in their skins come out sweeter and more concentrated than any other method.

Time 75 min **Servings** 4

What you'll need.

- ☐ 600 g Mixed beets — red, golden, and Chioggia (candy cane)
- ☐ 120 g Fresh goat cheese (chèvre), crumbled
- ☐ 60 g Walnuts, roughly chopped
- ☐ 80 g Arugula or mixed greens, washed and dried
- ☐ 25 ml Sherry vinegar
- ☐ 60 ml Extra-virgin olive oil
- ☐ 10 g Dijon mustard
- ☐ 10 g Honey
- ☐ 20 g Shallot, very finely minced
- ☐ 4 sprigs Fresh thyme sprigs (for roasting)
- ☐ 4 g Orange zest (half an orange)
- ☐ 5 g Flaky salt and black pepper
- ☐ 20 ml Olive oil, for roasting

Let's make it.

01 Preheat the oven to 200°C (400°F). Scrub the beets and trim the root tip and leafy tops to 1 cm stubs. Do not peel — the skin protects the flesh and prevents moisture loss, and it will slip off effortlessly after roasting. Place each beet on a square of foil, add a thyme sprig, a drizzle of olive oil, and a pinch of salt. Wrap tightly into individual parcels. If roasting both red and golden/Chioggia beets, keep them in separate parcels — red beet juice bleeds aggressively and will stain all the others crimson. Roast for 45–60 minutes, depending on size, until a thin knife enters with zero resistance.

02 When the beets are cool enough to handle but still quite warm, peel them: hold each one in a folded paper towel and rub — the skin should slide off in large sheets under gentle pressure, revealing the gleaming flesh beneath. Wear gloves if working with red beets or expect deeply stained hands. Peel while warm because the skin adheres more stubbornly as the beet cools. Slice or wedge the peeled beets according to preference — thin slices (5mm) for an elegant, layered presentation, or wedges for a more rustic look. Reserve any juice in the foil parcels for the vinaigrette.

03 In a small bowl, combine the sherry vinegar, Dijon mustard, honey, and finely minced shallot. Season with a pinch of salt and pepper. Whisk vigorously to combine and dissolve the mustard. Then add the olive oil in a slow, steady drizzle while whisking constantly — the mustard acts as an emulsifier and will help the dressing stay together rather than separating into oil and vinegar layers. Taste and adjust: it should be assertively tart (more vinegar), pleasantly sweet (more honey), and pungent from the mustard. Add any reserved beet juices from the foil for depth.

04 Toast the roughly chopped walnuts in a dry skillet over medium heat, tossing constantly, for 3–4 minutes until they are evenly golden, fragrant, and the oils have activated. Alternatively, toast on the baking tray alongside the beets for the final 5 minutes of roasting. Walnuts move from raw to perfect to burnt in a very short window — constant motion and attention are required. Transfer to a cool plate immediately when done. Season lightly with flaky salt while hot.

05 Dress the arugula with about one-third of the vinaigrette and toss to coat the leaves lightly. Arrange on a large, wide plate or individual plates. Lay the beet slices or wedges over the greens, alternating colors for visual effect. Drizzle more vinaigrette directly over the beets. Crumble the goat cheese in generous irregular pieces across the surface — do not press it flat. Scatter the toasted walnuts. Finish with the orange zest, a final drizzle of vinaigrette, flaky salt, and a few grinds of black pepper. Serve within 10 minutes of assembly.

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Servings are an estimate; check quantities in the source recipe.
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