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## **Beet and Goat Cheese Napoleon Salad**

*created by Executive Chef John Walsh*

### **Serves 3**

- 3 medium red beets (1 2/3 lb without greens)
- 1/4 cup minced shallot
- 1 tablespoons fresh lemon juice
- 1/teaspoon chopped rosemary
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 6 oz soft mild goat cheese
- 2 tsp unsalted butter or Grapeseed oil
- 1 oz *Mache* (also called lamb's lettuce), trimmed (4 cups)

Poach beets in salted water till tender.

While beets are cooling slightly, whisk together shallot, lemon juice, rosemary salt, and pepper in a small bowl, whisk together with butter and goat cheese.

When beets are cool enough to handle, slip off and discard skins. Slice beet horizontally into four sections; put 1 tablespoon of goat cheese mix between beet slices and add a little pressure to form into a napoleon. Wrap in plastic wrap and refrigerate for an hour.

To plate cut napoleon in half and side one side away from the other to see interior sprinkle; top with mach and drizzle balsamic syrup. Toss *Mache* with just enough remaining dressing to coat and gently mound on top of beets. Serve immediately.

*Serve with Balsamic syrup*

### **For balsamic syrup**

- 3/4 cup balsamic vinegar
- 1/4 teaspoon minced fresh rosemary
- 1/8 teaspoon black peppercorns

Simmer syrup ingredients in a 1- to 1 1/2-quart non-reactive saucepan over moderate heat until just syrupy and reduced to about 1/4 cup, about 8 minutes. Pour through a sieve into a small bowl, discarding rosemary and peppercorns.