



HAUTE CABRIÈRE

FRANSCHOEK

Kataifi-wrapped goats' cheese with baby beets & honey vinaigrette

Pairs well with Haute Cabrière Chardonnay Pinot Noir

Serves 4

Ingredients

2x 100g plain goats' cheese logs
250 g kataifi pastry
50 ml honey (and a little extra)
50 ml white balsamic vinegar
100 ml good olive oil
12 baby red beetroot
2 baby candied beetroot
100 g baby salad leaves
Salt and pepper
Oil for frying

Method

For the goat's cheese: cut the logs each into quarters. Wrap each quarter in kataifi pastry by winding a 1cm diameter bunch around the cheese, ensuring all the cheese is covered. Refrigerate for 30 minutes.

For the vinaigrette: warm the honey in the microwave, then add the balsamic vinegar and olive oil a little at a time while whisking, once emulsified, season with salt and pepper.

For the beetroot: boil the baby beetroot in salted water until soft. While warm remove the skin and cut in quarters, work fast so the beetroot stays warm. Dress with some of the vinaigrette and leave to stand for at least 30 minutes.

Slice the candied beetroot as thin as possible on a mandolin or slicer. After 30 min, combine the candied and baby beetroot, as well as the baby leaves, adding some more vinaigrette, and toss.

For the frying of the goat's cheese: in shallow pan with oil, fry the wrapped goats' cheese balls until golden brown, add a small squeeze of honey on each one and leave on kitchen paper to drain any excess oil.

To plate: remove the baby leaves from the 'salad' mixture and plate them, put the goats' cheese balls on top, and then place the red and candied beetroot around.