



Fried Beet and Goat Cheese Mini Tacos

Prep time: 15 Cook Time: 60 Servings: 12

Combo/Fusion,Appetizers/Sides/Snacks,Better For You,Flour Tortillas,Catering,Casual Dining,Fine Dining,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		
Beets		whole	12 Oz.
Goat Cheese			2 2/3 Oz.
Tarragon		fresh, chopped	1 Tbsp.
Chives		fresh, chopped	1 Tbsp.
Shallots		fresh, chopped	1 Tbsp.
Walnut Oil			2 Tbsp.
Orange Juice		fresh	1 1/2 Tbsp.
Champagne Vinegar			1/2 Tbsp.
Tempura Batter		prepared	1 cup
Beet Puree			2 Tbsp.
Arugula			3 Oz.
Capers		flash fried	2 Tbsp.
Walnuts			2 Tbsp.



Instructions

1. Pre-heat convection oven to 375°F. Roast beets for 50-70 minutes or until fork tender. Remove from oven and allow to cool. Once beets are cool enough to handle, peel the skins using a vegetable brush or paper towel.
2. Cut the beets into 0.2 oz. wedges (cut into ¼" circles, then quarter). Reserve 2½ oz. of beets for beet puree.
3. Meanwhile, combine goat cheese, tarragon, chive, and shallots. Mix well to combine. Reserve refrigerated.
4. To make walnut vinaigrette, whisk together the walnut oil, orange juice, and champagne vinegar. Season to taste with salt. Reserve refrigerated.
5. Pre-heat deep fryer to 350°F.
6. In a small saucepan, simmer reserved beets with ¼ cup water for 5 min. before pureeing until smooth. Combine beet puree with prepared tempura batter.
7. For service: dust each wedge in flour, tempura batter, and fry for approximately 2½-3 minutes or until crispy and hot. To build each taco, lay ¼ oz. arugula onto each tortilla and top with 3 pieces of fried beet. Finish each off with ½ tsp. capers, ½ tsp. walnuts, ¼ oz. goat cheese and 1 tsp. vinaigrette.

