

CHEF AT THE MARKET

Chef: Guenn Gentry-Johnsen

Fedora Catering, Redding, CA ~ (530) 229-9312

**Shaved Beet, Carrot, Red Cabbage & Fresh Herb "Escabeche"
Served open face on Chevre & Garlic Crostini Toasts**

Ingredients

3 or 4 medium size beets (different varieties add nice color and visual interest)
2 medium carrots (different varieties add nice color and visual interest)
½ red cabbage, finely shredded
½ cup raisins (using a mixture of Thompson and Golden works well)
2 Tbsp lemon juice
2/3 cup plus 4 tablespoons extra-virgin olive oil
Salt and freshly ground black pepper
¼ cup apple cider vinegar (you could also mix half apple cider and half red wine)
2 shallots, finely chopped
4 Tbsp fresh herbs, finely chopped (dill, chive, basil, mint or whatever else you fancy)
1 tsp turmeric
1 Tbsp whole grain Dijon mustard
1 tsp cinnamon
2 cloves of garlic (pressed)
4-6 slices artisan bread (From the Hearth Sourdough bread used for *Chef at the Market*)
4-6 ounces of fresh Chevre (North Valley Chevre used for *Chef at the Market*)
¼ cup lightly toasted walnuts or pumpkin seeds
Slices of seasonal fruit and lettuce leaves for garnish

Directions

Wash and peel beets and carrots, then shave them finely on a mandolin and place in a bowl. Add shredded cabbage and raisins. Toss with lemon juice, a couple tablespoons extra-virgin olive oil, salt and pepper. Set aside.

In a separate bowl whisk together 2/3 cup extra virgin olive oil, apple cider vinegar, shallots, half of the herbs, turmeric, mustard and cinnamon. Season with salt and pepper to taste. Add dressing to salad mixture and toss to combine. Let the salad marinate in refrigerator overnight.

To serve: Remove marinated salad from fridge. Pour a couple tablespoons of olive oil on a cookie sheet and mix the pressed garlic in until combined and spread evenly. Toast 4 to 6 slices of bread. Rub the toasts on both sides in the olive oil and garlic mixture until thinly coated. Spread each garlic toast with 1 ounce of Chevre.

Top each toast with marinated beet, carrot, cabbage and herb "Escabeche."
Garnish with remaining herbs, toasted nuts, fresh fruit and lettuce leaves.
Serve and enjoy!

Serves 4-6 people.

