

Beet Carpaccio with Goat Cheese

Recipe By Leah Barzel



Cooking and Prep:  1
h 15 m

Serves:  2

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine Days

Diet: Vegetarian, Gluten Free, Low Carb, No Refined Sugar, Pescetarian, Paleo

Source: Family Table by Mishpacha Magazine

An elegant salad that could have come straight from the kitchen of your favorite dairy restaurant! This salad combines goat cheese with fresh vegetables, and I recommend using the real thing. But even if you do choose to substitute salted feta cheese, you'll still enjoy a yummy treat.

Ingredients (9)

Salad Ingredients

- 1 **Gefen Beet**, peeled and sliced thinly
- 4 radishes, quartered
- 1/2 red onion, thinly sliced

1 and 1/2 ounces (40 grams) goat cheese

10 walnuts, coarsely chopped

handful sprouts, any type

Dressing

4 tablespoons **Gefen Olive Oil**

3 tablespoons freshly squeezed lemon juice

1/2 teaspoon salt

Start Cooking

Prepare the Salad

1. Combine all vegetables, except for sprouts, in a salad bowl.
2. Sprinkle with goat cheese and walnuts.
3. Combine dressing ingredients and pour onto salad.
4. Sprinkle sprouts over salad and serve. Salad can be refrigerated for up to one day.

Tip:

For best results and an ultra-smooth salad texture, use a vegetable peeler or the thinnest blade on your food processor.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber