Fior di Latte, Beetroot, Orange & Mint



Serves: 6
Prep Time: 20 mins
Cook Time: 1 hr (plus cooling)

Ingredients

- 300 g Montefiore Fior di Latte, well drained
- 500 g small-medium beetroot
- 3 oranges
- 15 g fresh mint leaves
- 45 ml extra virgin olive oil, divided
- 10 ml red wine vinegar
- 15 ml fresh orange juice, reserved from segmenting
- 1/2 tsp finely grated orange zest
- Sea salt
- Freshly cracked black pepper

Method

STEP 1

Preheat oven to 200°C conventional / 180°C fan-forced. Trim beetroot but leave the skins intact.

STEP 2

Place beetroot on a sheet of foil with 15 ml olive oil, a pinch of salt and 1 tbsp water. Seal tightly and roast for 50-60 minutes, or until a small knife slides into the centre with little resistance.

STEP 3

Open the parcel and cool until safe to handle. Rub away the skins, cut into attractive wedges and then cool completely. Warm beetroot will bleed more aggressively into the cheese.

STEP 4

Segment the oranges over a bowl so the juice is caught. Measure 15 ml juice for the dressing.

STEP 5

Whisk the remaining 30 ml olive oil with 10 ml red wine vinegar, 15 ml orange juice and 1/2 tsp orange zest. Season with salt and pepper.

STEP 6

Dress the beetroot separately with only enough dressing to gloss it.

STEP 7

Arrange beetroot and orange across the platter first. Tear the Fior di Latte into large, deliberate pieces and place it between the beetroot and orange without tossing.

STEP 8

Spoon the remaining dressing mainly around the ingredients. Finish with mint and black pepper immediately before shooting.