

## TOAST WITH RICOTTA, BEETS AND ORANGES

### INGREDIENTS

Fresh ricotta cheese  
1 bunch of small beets  
1 orange  
1 small shallot diced (about 2  
tbspn)  
1/2 lemon (about 1/2 tbspn)  
1 tsp red wine vinegar  
1/4 c olive oil  
1/4 c fresh orange juice  
Finely sliced fresh herbs (Italian  
parsley or mint)  
Salt & pepper

### DIRECTIONS

1. Clean and trim the beets. Place in roasting pan with a drizzle of olive oil, salt, and pepper. Add a splash of water.
2. Cover with foil and roast at 400 degrees F for 40 minutes or until fork-tender.
3. Remove from oven, allow to cool slightly. Then trim ends and peel beets with your hands. Slice into thin wedges.
4. To create orange segments, cut the ends off the oranges first. Then trim the peel around the orange to remove the skin and pith. Slice between the skin and fruit for wedges.
5. To make the sauce, whisk together shallots, lemon juice, orange juice, vinegar, and olive oil. Add salt to taste.
6. Add half of vinaigrette to the beets and toss.
8. Spread ricotta cheese on toast and layer with beets, herbs and oranges.
9. Drizzle a little more sauce over the top right before serving.