

Golden Beet and Heirloom Tomato "Napoleon"
Chef Jackson Lamb, Rose Medical Center, Denver, CO

Servings: 4

Ingredients:

1 fresh golden beet, 2 1/2" wide
1 fresh red beet, 2 1/2" wide
1 golden heirloom tomato 2 1/2" wide
1 red heirloom tomato 2 1/2" wide
1 six ounce package, Haystack Mountain Goat Cheese
1 red onion
12 ounces Balsamic Vinegar
2 ounces olive oil
4 sprigs fresh Rosemary

Instructions:

1. In a sauté pan, heat the Balsamic vinegar to a low simmer, and allow to reduce to one quarter of the original amount. (Three ounces) This should result in a thick syrupy consistency with a sharp vinegar taste and a touch of sweetness. Reserve this at room temperature.
2. Cook the beets by wrapping them separately in aluminum foil and baking at 300 degrees for 45 minutes, or until a toothpick passes easily through it. Allow to cool 10 minutes before unwrapping. Using 2 paper towels, "wipe" the skin off of the beet, exposing the meat of the beet. Store the beets separately so the colors don't blend together, cover and refrigerate. Bring the beets to refrigerator temperature. (40 degrees)
3. Divide the goat cheese into 4 sections, and using your hands, roll into 4 soft balls. If the cheese is too crumbly, add 2 ounces of cream cheese. Hold the cheese balls at room temperature.
4. Using a sharp knife or a mandolin cutter, cut off the top and bottom of each tomato and beet. Discard.
5. Create four uniform slices of each vegetable, trying to insure that all slices of all vegetables are 2 1/2 inches wide and 3/8 inch thick. (when purchasing, insure that all four vegetables are uniform in size.) It is also important that the slices are straight and not thin on one side and thick on the other side. Hold all slices separately.
6. Peel red onion and "shave" paper-thin slices off the onion. Hold these at room temperature.
7. Assembly. Make each "Napoleon" by using a red beet slice as a base. Add a golden tomato slice. Add a ball of goat cheese. Add the yellow beet slice, and mash the cheese until it flattens. Add the red tomato slice. Top with shaved red onion. Using a wooden skewer, pierce a hole through the entire "Napoleon". Remove skewer, and replace with the fresh sprig of rosemary. (remove the lower 2 inches of leaves on the sprig to ease penetration.) Drizzle plate and "Napoleon" with balsamic reduction and olive oil. Enjoy!
8. Best served with a crisp colorado Chardonnay, such as Plum Creek Chardonnay.

Wine Pairing: Plum Creek Chardonnay