

# CROYDON

*Vineyards*

## Beetroot & Goat Cheese *Croydon Covenant Pinotage*

Mise en Place

- Beetroot Chevre Panna Cotta
- Pickled Beetroot Puree
- Balsamic Pearls
- Cream Cheese Piping
- Chive Garnish

### Beetroot Chevre Panna Cotta

Ingredients

6.5	g	Gelatine, Leaves
500	ml	Cream
100	ml	Cream Cheese
50	ml	Milk
350	ml	Juice, Beetroot
2	g	Agar Agar
2	g	Salt

Method:

1. Rehydrate gelatine in cold water.
2. Heat cream, Cream Cheese and milk together.
3. Remove cream mixture and place in blender.
4. Turn on blender and add gelatine leaves.
5. Whilst blender is running add purified beetroot.
6. Pass through a chinois and adjust seasoning.
7. Set in a lined SK tray.
8. Cut into cubes and serve on top of a cake fork.

### Pickled Beetroot Puree

Ingredients

300	ml	Water
200	ml	Vinegar, Red Wine
100	ml	Sugar, Granulated
1	ea	Spice, Star aniseeds
5	ml	Spice, Fennel Seeds
5	ml	Spice, Coriander Seeds
2	ea	Spice, Bay Leaf
2	ea	Spice, Juniper Berry
2	kg	Beetroot, Cooked Cut Equal Size
2	ml	Xanthan

Ingredients

1. Prepare the pickling liquid first.

2. Add all the ingredients and bring to the boil, remove from the heat and leave to cool down.
3. Strain all the aromatic.
4. Pour the pickling liquid over the cut cooked beets.
5. Cook until the liquid is reduced.
6. Transfer to thermo mix and blend to a fine puree.
7. Add the xanthan.

### Balsamic Pearls

Ingredients

110	g	Vinegar, Balsamic
5	ml	Sugar
2	g	Agar, Agar
250	ml	Oil, Vegetable Left in Freezer Overnight

Method:

1. Place the balsamic vinegar in a sauce pot and dissolve the agar and sugar.
2. Bring the balsamic vinegar, agar and sugar to the boil whisk continuously.
3. Use a tall glass so there is more time for balsamic vinegar droplets to get cold and gel before.
4. Remove from the heat and skim to eliminate any impurities.
5. Wait a few minutes until the temperature drops to 50°C – 55°C.
6. If the liquid is too hot, the droplets may not cool down enough and therefore not gel completely before reaching the bottom of the glass resulting in deformed pearls.
7. The syringe needs to be a few cm above the oil level.
8. Wait a few minutes before removing the pearls from the oil with a slotted spoon.
9. Rinse with cold water and store in a sealed container.

### Cream Cheese Piping

Ingredients

150	g	Cream Cheese
50	g	Cream

Method

1. Dilute the cream cheese with the cream to ease with piping.
2. Mix well and place in a piping bag.
3. One dot per Canape.

Garnish with chives and serve.