

**SALAD OF  
MUSHROOMS,  
BEETS & GOAT  
CHEESE WITH  
TRUFFLE  
VINAIGRETTE**  
{ SERVES 4 }

I first had this salad in Alba, during white truffle season in the Piedmonte region. I am a huge fan of beets, and I love the taste of mushrooms and goat cheese, especially when the mushrooms are caramelized properly. Fresh truffles aren't always available, so I use truffle oil instead. But if it's truffle season, you can replace the oil with a few slivers of freshly shaved truffles.

**TRUFFLE VINAIGRETTE**

2 mint leaves  
1 tablespoon champagne vinegar  
1 tablespoon lemon juice  
Kosher or sea salt  
4 tablespoons mild extra virgin olive oil (such as Ligurian)  
½ teaspoon truffle oil  
1 tablespoon minced shallot  
1 teaspoon thyme  
1 teaspoon marjoram  
1 teaspoon parsley  
Freshly ground black pepper

**SALAD**

2 medium red beets  
2 tablespoons extra virgin olive oil  
Kosher or sea salt  
Freshly ground black pepper  
2 tablespoons unsalted butter  
6 ounces mixed wild and white mushrooms, sliced  
¼ cup walnuts  
Dash of Truffle Vinaigrette  
10 ounces mixed baby greens and arugula  
½ cup goat cheese, crumbled  
Truffle oil

FOR THE TRUFFLE VINAIGRETTE: Stack the mint leaves, roll them into a cigar, and slice into a chiffonade.

In a medium bowl, combine the vinegar and lemon juice. Add a dash of salt. Slowly whisk in the olive oil and truffle oil to form an emulsion. Add the shallot, thyme, marjoram, parsley, and mint chiffonade. Add a pinch of pepper, taste, and adjust seasonings.

FOR THE SALAD: Preheat oven to 375°F. Wash the beets and place them on aluminum foil. Sprinkle with the olive oil and salt and pepper to taste. Seal the foil tightly and place on a baking sheet. Roast for about 1 hour and 45 minutes, until fork tender. Set aside and let cool. Reduce the oven temperature to 350°F.

Cover a plate with plastic wrap. Remove the beet skins with a paper towel. Using a mandolin, thinly slice the beets into 20 slices. Place the slices on the plate and set aside.

Melt the butter in a large saucepan over medium-high heat. Sauté the mushrooms for 8 to 10 minutes, until lightly browned. Remove from heat and let cool.

Arrange the walnuts in a single layer on a baking sheet. Toast in the oven, stirring occasionally, for about 5 minutes, until the walnuts are light golden brown. Remove from the oven and let cool.

Dice the mushrooms. In a medium bowl, combine the mushrooms with a dash of Truffle Vinaigrette.

Put the greens into a large bowl. Tear up any pieces that are longer than 2 inches. Toss the greens in the Truffle Vinaigrette.

Crumble the walnuts.

TO SERVE: Arrange five beet slices in a circular pattern on a salad plate. Position a ring mold in the center of the beets. Spoon ¼ of the mushrooms into the mold ensuring they cover the bottom. Press down lightly.

Place enough of the greens on top of the mushrooms to fill the mold. Carefully remove the mold by lifting straight up. Dot the goat cheese around the tower of mushrooms and greens. Sprinkle the walnuts and drizzle truffle oil as desired. Repeat with the other plates.

*Oliver*