

Saturdays

with the

Chef

Creamy Garlic Beet Crostini

4 large beets
1 bundle of dill
6 cloves of garlic
1/3 cup of mayonnaise
2 baguettes
Sea salt, pepper, extra virgin olive oil and goat cheese crumbles to taste

Directions

Prepare Crostini:

Thinly slice baguette on a bias. Add olive oil brush or spray. Bake at 350 ° for 10 minutes or grill.

Beet mixture:

Wash and dry 2 whole beets. Rub with extra virgin olive oil and sea salt.

Roast at 425° for 30 – 45 minutes, depending on size.

Peel beets and then grate.

Add roasted garlic, mayonnaise, salt, pepper, and chopped dill.

Mix well with a wooden spoon.

Build on Crostini and top with goat cheese crumbles and micro greens.

