



PAPER & FOOD SERVICE, INC.

Roasted Beet and Goat Cheese Bruschetta

Ingredients	Yield: 6 Servings
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- 2 c. Roasted beets, peeled, diced, medium
- 3 ea. Garlic, clove, minced
- 2 oz. Olive Oil, extra virgin
- 14 ea. Fresh basil leaves, 2 chopped, 12 for garnish
- 1/2 tsp. Salt
- t.t. Black Pepper, café,
- 12 ea. 1/2 in. Baguette slices, diagonally
- 6 oz. Goat Cheese

Preparation Instructions:

1. Pre-heat the oven to 400F. Scrub the beets and place on a large sheet of foil, sprinkle with 1 tablespoon of oil and fold the sides up to make a sealed pouch. Bake the beets for approximately 45 minutes until they are tender when pierced with a knife. Remove from oven and let cool slightly, then with a knife remove the tops of the beets and slide the skins off with your hands. Dice and reserve.
2. In a mixing bowl combine the beets, garlic, olive oil, basil, salt and pepper. Gently mix ingredients together and set aside to marinate until service.
3. Toast the bread on both sides until lightly brown. Then Spread each slice of toast with 1 tablespoon of goat cheese. Top with marinated beet mixture and garnish with fresh basil leave.

Ingredients	Maines Product Code #	Amount		
Beets	Fresh	O97883	2 c.	\$0.42
Garlic	Markon	O97210	3 ea.	\$0.06
Olive Oil, extra virgin	Gem	370858	2 oz.	\$0.63
Fresh basil	Fresh	O97240	14 ea.	\$2.01
Salt	Katy's Kitchen	340620	1/2 tsp.	\$0.03
Black Pepper	Culinary Secrets	345631	t.t.	\$0.05
Baguette	Bakery D'France	171449	12 ea.	\$1.22
Goat Cheese	Cobblestone	O10794	6 oz.	\$3.36

Recipe Cost	\$7.78
Portion Cost	\$1.29

This is a passed Hors D'oeuvre appetizer recipe. To change to a plated appetizer replace baguette with toasted ciabatta bread and increase amount of ingredients.