



Recipes

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Fried Beet and Goat Cheese Mini Tacos

Prep Time: 15 Minutes

Cooking Time: 60 Minutes

Serves 12

Ingredients:

12 4.5" Heat Pressed Flour Tortillas (28671)
12 oz. Beets , whole
2 2/3 oz. Goat Cheese
1 Tbsp. Tarragon , fresh , chopped
1 Tbsp. Chives , fresh , chopped
1 Tbsp. Shallot , fresh , chopped
2 Tbsp. Walnut Oil
1 1/2 Tbsp. Orange Juice , fresh
1/2 Tbsp. Champagne Vinegar
1 cup Tempura Batter , prepared
2 Tbsp. Beet Puree
3 oz. Arugula
2 Tbsp. Capers , flash fried
2 Tbsp. Walnuts

Directions:

1. Pre-heat convection oven to 375°F. Roast beets for 50-70 minutes or until fork tender. Remove from oven and allow to cool. Once beets are cool enough to handle, peel the skins using a vegetable brush or paper towel.
2. Cut the beets into 0.2 oz. wedges (cut into 1/4" circles, then quarter). Reserve 2 1/2 oz. of beets for beet puree.
3. Meanwhile, combine goat cheese, tarragon, chive, and shallots. Mix well to combine. Reserve refrigerated.
4. To make walnut vinaigrette, whisk together the walnut oil, orange juice, and champagne vinegar. Season to taste with salt. Reserve refrigerated.
5. Pre-heat deep fryer to 350°F.
6. In a small saucepan, simmer reserved beets with 1/4 cup water for 5 min. before pureeing until smooth. Combine beet puree with prepared tempura batter.
7. For service: dust each wedge in flour, tempura batter, and fry for approximately 2 1/2-3 minutes or until crispy and hot. To build each taco, lay 1/4 oz. arugula onto each tortilla and top with 3 pieces of fried beet. Finish each off with 1/2 tsp. capers, 1/2 tsp. walnuts, 1/4 oz. goat cheese and 1 tsp. vinaigrette.