

# Yellow Beetroot, Fior di Latte & Melon Salad with Toasted Almond Dressing

Allergens – Nuts, Dairy, Sugar, Citrus

## Ingredients Pickled Beetroot

Pickled Beetroot  
100ml white wine vinegar  
100ml water  
100g castor sugar  
100g raw heirloom / yellow beetroot

## Instructions

1. Place all pickling ingredients into a pot. Bring to the boil then allow to cool. Finely slice raw beetroots.
2. Place in a container and cover with cooled pickling liquid. Allow to pickle overnight.

## Ingredients Salad

1.9kg heirloom / yellow beetroot  
salt, to taste  
herbs of choice, for boiling beetroots  
500g pulled Fior di Latte  
500g cantaloupe / rock melon

1 lemon, juiced  
salt, to taste  
100g toasted almond slivers  
salad leaves, of choice

## Instructions

1. Place remaining beetroots into a pot. Cover with water, add salt and herbs.
2. Bring to the boil and allow to simmer until beetroot is soft.
3. Once cooked, strain beetroot and allow to cool.
4. Peel cooled beetroots. Cut along with the melons into 1" / 2 cm dices.

## TO SERVE

1. Place beetroot and melon dices evenly over four plates.
2. Scatter toasted almond slivers and pickled beetroot over the top.
3. Scatter pulled Fior di Latte onto each plate.
4. Dress and season desired salad leaves and place atop salad.
5. Drizzle almond dressing liberally over the salad.

---

## ALMOND VINAIGRETTE

### Ingredients

1/3 cup toasted almonds, chopped into rough 1/8th-inch pieces  
3 tablespoons balsamic vinegar  
1 tablespoon water  
1 tablespoon honey  
1 small shallot, finely minced

1 tablespoons chopped herbs (parsley, tarragon, or basil work well)  
1/2 cup canola oil  
1/4 cup extra virgin olive oil  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper

### Instructions

1. Combine all ingredients in a small container and whisk vigorously until emulsified.
2. Shake or whisk again before each use.