



MINUS 8 BEET SALAD

Chef Tony Conte of The Oval Room – Washington, DC



MINUS 8 VINEGAR

Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.

Serves: 4

Prep Time: 10 min

Cooking Time: 5 min



To Assemble and Serve:

Micro arugula, Micro mustard, Johnny jump ups, Microplaned fresh horseradish Nasturtium flowers (torn)

Place a line of 6 baby beets on a plate, alternating colors. Place passion fruit gelée alongside the beet and drizzle with the Minus 8 dressing. Garnish with micro arugula, micro mustard, Johnny jump ups, fresh horseradish, and torn nasturtium flowers.

Ingredients

Minus 8 Dressing

90 gr shallots, peeled and small diced
54 gr Minus 8 Vinegar (28ml)
45 gr cassis vinegar (22ml)
3 gr fresh thyme leaves, course chopped
1 gr salt
1 oz olive oil

Passion Fruit Gelée

1 kg passion fruit purée
17 sheets gelatin, soaked in ice water and squeezed

Beets

8 of each baby golden beets, baby red beets and baby candy striped beets.
1 oz olive oil, plus more as needed
3 sprigs thyme
1 sprig sage
2 gram salt, plus more as needed
1 gram white pepper, medium ground, plus more as needed
2 oz red wine vinegar
4 oz Champagne vinegar



MINUS 8 BEET SALAD



MINUS 8 VINEGAR

Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.

Method:

For the Minus 8 Dressing

- Combine the shallots, vinegars, thyme, and salt. Let stand for 30 minutes.
- Finish with the oil and check for seasoning.

For the Passion Fruit Gelée

- Melt the passion fruit purée over medium heat.
- Whisk in the gelatin.
- Pour out into a half hotel pan. Let set and small dice

For the Beets

- Put each color beet in a separate pressure cooker, or do in three batches.
- Season each with the olive oil, thyme, sage, salt, and white pepper.
- Add the red wine vinegar to the red beets and add the Champagne vinegar to the golden and candy stripe beets.
- Cook on high pressure for 3 minutes. Release pressure and check for doneness. Remove from the
- pressure cooker and allow to cool to room temperature. Rub the skins off the beets, being careful not to
- tear off the root ends. Toss separately in a bowl with olive oil, salt, and white pepper.