Beet and buffalo mozzarella salad

Plating this salad carefully results in a stunningly artistic salad — one that tastes even better than it looks!

Prep
15 mins
Cook
20 mins

Plate setup

Ingredients

- 1 ball of Buffalo Mozzarella
- 6 wedges each of red and yellow beets
- 2 oz. chopped treviso

- 2 oz. chopped endive
- 3 oz. citrus and first-press canola dressing
- 1 tbsp. pickled shallots
- Smoked flaked sea salt to taste
- Microgreens to taste
- Cracked black pepper to taste
- Fennel pollen to taste
- Chopped chives to taste
- Orange zest to taste

Instructions

Step 1
Make a nest with the lettuce and arrange alternating coloured beets around it.

Step 2
Place mozzarella on top of the nest.

Step 3
Dress with the citrus & Pristine first-press canola dressing.

Step 4
Garnish the plate with pickled shallots, fennel pollen, black pepper, chives and orange zest.

Citrus & pristine gourmet first-press canola dressing

Ingredients

- 250 ml lemon juice
- 1 piece shallots, brunoised
- 1 oz. honey
- 1 oz. Dijon mustard
- 75 ml canola oil
- 1 tsp. lemon zest
- 1 tsp. orange zest
- 1 tsp. lime zest

- Salt and pepper to taste

Instructions

Step 1
Combine lemon juice, shallots, honey, zests, and Dijon mustard in bowl.

Step 2
Whisk to combine.

Step 3
Slowly whisk in the oil to emulsify.

Step 4
Season to taste with salt and pepper.

Notes:
Makes 1 litre of dressing. Store in a sealed container in the fridge for up to two weeks.