

TIMKEN-INSPIRED RECIPES



ROASTED BEET SALAD

For today's Timken-inspired recipe, we turn to the museum's Russian Icon collection and the exquisite 16th century Moscow school icon, *St. Basil with Scenes from His Life*. The opulent jewel tones in the object can only be matched by the bold colors and flavors of this Roasted Beet Salad.

We invite you to try this recipe that turns a classic Russian vegetable into a worthy reinterpretation of an object de art. How divine!

ROASTED BEET SALAD

Serves 4-6

INGREDIENTS

6 medium size red and yellow beets
1/2 cup extra virgin olive oil
1/2 cup balsamic vinegar
1/3 cup walnut halves
4 ounces honey goat cheese
1 teaspoon fresh thyme
Sea salt and freshly cracked pepper to taste

DIRECTIONS

Preheat oven to 400°F.

Remove stems from beets, wash thoroughly, and pat dry. Place each beet onto individual squares of aluminum foil (large enough to cover the beets). Drizzle beets with 1/2 cup olive oil and firmly wrap beets. Place beets onto baking pan and roast for approximately 45 to 60 minutes until beets are tender. Set aside to cool.

While beets are cooling, prepare the walnuts and balsamic glaze. In a small saucepan, toast the walnut halves on low heat for approximately 3-5 minutes until lightly toasted, frequently shaking the pan. Immediately remove from heat and transfer toasted walnuts to a cutting board. Let walnuts cool for 2-3 minutes and then roughly chop. Set aside.

In a small saucepan, pour balsamic vinegar and cook on a medium to low simmer for approximately 15 minutes until balsamic vinegar is reduced to two Tablepoons.

While balsamic vinegar is reducing, peel beets and cut into bite-sized pieces. Place beet pieces evenly onto serving plates, ensuring equal distribution of red and yellow beets. Sprinkle with toasted walnuts. Crumble goat cheese and sprinkle over beet salad. Drizzle balsamic syrup over beet salad by fresh thyme. Finish with sea salt and cracked pepper to taste.