



BEET CARPACCIO

WITH POACHED TOMATO WITH YUZU VINAIGRETTE

For cooked beets

2 beets
Set a large pot of water with 2 tablespoons salt, add beets into the water. Cook until they get tender.
Once the beets are cooled, peel the skin and slice 1/8 inch thin.

For poached tomatoes

12 pc cherry tomato
¼ cup rice vinegar
¼ cup water
½ teaspoon pepper corn
1/8 cup sugar
1 teaspoon salt

With a sharp knife score an "x" into the bottom of each tomato. Be careful not to score them too deeply or they will fall apart when you blanch them.

Bring a large pot of water to a boil and lower the tomatoes into the water a few at a time.
Blanch the tomatoes for 5 seconds and transfer them to the bowl of ice water using a slotted spoon.

For cherry tomatoes you should be able to pop them out of their skins by giving them a twist and squeeze.
Store the tomatoes in a mixing bowl.

For yuzu vinaigrette

1 tablespoon yuzu juice
2 tablespoons rice vinegar
1 teaspoon sugar
½ teaspoon salt
½ teaspoon soy sauce
¼ cup canola oil

Add all ingredients except for oil into a blender. While the machine is working drizzle canola oil slowly to blend.

Assembling

Add rice vinegar; water; peppercorn, sugar; salt into medium pot to boil. Once it gets boiled pour into the mixing bowl with cherry tomato. Put beets on a plate and drizzle yuzu vinaigrette. Add poached tomatoes.

Garnish

Parsley oil
Micro green
Radish

