



PEAKE *of* CATERING

From the kitchen of Peake of Catering:

Roasted Beet and Goat Cheese Trifle

Baby Organic Beets

(such as Baby Ball, Golden Globes or other similar varieties)

Maple or BC Birch syrup

Assorted fresh berries or Okanagan peaches (local in season)

Favourite goat cheese

(Cranberry and Cinnamon, David Peake's favourite Blue Juliette from Salt Spring Island Cheese Company)

Preheat oven to 400 degrees. Peel and slice the beets (1/8 inch thick) then toss with syrup and season with a pinch of salt and pepper. Roast in oven for 12 minutes or until crisp.

Using a cordial glass or votive glass candle holder place a slice of beet in bottom of glass followed with a small slice of goat cheese then a layer of berries or peaches. Continue layering beet, goat cheese and fruit. Top with small amount of goat cheese and fresh berries or roasted pistachio nuts. Garnish with a strip of fried tortilla or roasted organic baby carrots.



Organic Beet, Peach and Goat Cheese Trifle
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