

Toast

Get Ready for Summer With This Beet and Burrata Salad Recipe

By Marissa Gold • WEDNESDAY, 4/9/2014 AT 11:00AM



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The Strand House in Manhattan Beach, Calif., may be 3,000 miles away from our office, but I recently got to sample the restaurant's culinary skills when the eatery's chefs were in town to cook at the James Beard House in NYC. I tried all sorts of yummy dishes created especially for that dinner, but this California restaurant has some droolworthy dishes on its menu year-round, like this summer salad:



I asked the chef to send over the recipe for this salad, stat. I need more burrata in my life, and if you do too, you'll want to make this:

The Strand House Beet and Burrata Salad

Serves 2

Ingredients:

- 6 oz. high-quality burrata cheese
- 2 cups cooked beets
- 1/2 cup mandarin oranges
- 3 cups mixed spicy greens, like watercress, mustard cress, and arugula
- 1/4 cup pistachio pesto
- 4 tbsp. poppy seed vinaigrette
- 1/4 cup croutons
- 2 tbsp. pistachios, roasted and chopped
- aged balsamic, good quality for finishing
- extra virgin olive oil, good quality for finishing

Pistachio Pesto:

- 4 oz. fresh basil
- 1 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 3 tbsp. lemon juice
- 1 1/2 oz. grated Parmigiano-Reggiano
- 1 1/2 oz. toasted pistachios
- 1/2 oz. fresh garlic
- 1/2 cup fresh parsley, picked and washed
- 1 cup olive oil

Instructions: Combine all ingredients into a food processor or blender and blend until almost smooth.

Poppy Seed Vinaigrette:

- 2 cups sherry vinegar
- 1 1/4 cups honey
- 1 1/2 cups olive oil
- 1 tbsp. salt
- 1 1/2 tbsp. poppy seeds



Instructions: Gently heat sherry vinegar in microwave until just warm; mix in honey until dissolved. Add in remaining ingredients and mix with a wire whisk.

To serve: Place a 3-oz. piece of burrata just off center on plate. Halve beets and mix together with spicy greens, croutons, and dressing (season with a little salt and pepper), mix in dressing, and place next to burrata on plate. Finish with a drizzle of aged balsamic, extra-virgin olive oil, and a sprinkling of chopped pistachios.

I mean, how good does that look and sound? Let me know if you try it!

Photos: Lindsey Lawhon