

Golden Beet and Burrata Stacks with Pistachio Citrus Zest: A Stunning Appetizer

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OVEN
400°F

TIME
50 min

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INGREDIENTS

3 golden beets, roasted and sliced into 1/2-inch rounds

2 red beets, roasted and sliced into 1/2-inch rounds

1 ball of fresh burrata cheese, gently torn into creamy pieces

1/2 cup roasted pistachios, roughly chopped

Zest of 1 orange

1 tablespoon extra virgin olive oil

1 tablespoon honey

1/2 teaspoon flaky sea salt

1/2 teaspoon freshly ground black pepper

Fresh thyme leaves, for garnish

Ingredient Swaps & Notes:

Burrata Substitute: Use fresh mozzarella or whipped goat cheese if burrata isn't available.

Nut-Free Version: Swap pistachios with sunflower seeds or omit entirely.

Citrus Twist: Try lemon or grapefruit zest for a different zing.

Vegan Option: Use plant-based soft cheese and maple syrup instead of honey.

Step-by-Step Instructions:

1. Roast the Beets:

Preheat your oven to 400°F (200°C).

Wrap each beet individually in aluminum foil and place on a baking sheet.

Roast for 45-50 minutes, or until a knife inserts easily.

Let cool, then peel and slice into 1/8-inch rounds.

2. Build the Stacks:

On each serving plate, start with a golden beet slice as the base.

Add a spoonful of burrata, then layer a red beet slice on top.

Repeat for 2-3 layers, finishing with a dollop of burrata.

3. Finish with Garnish:

Drizzle stacks with olive oil and honey.

Sprinkle chopped pistachios generously.

Add orange zest, flaky salt, and cracked black pepper.

Top with fresh thyme leaves for aroma and a pop of green.

Tips for Success:

Use similar-sized beets for more stable, uniform stacks.

Roast ahead of time and chill the beets for easy prep.

Serve at room temperature to let the flavors shine.

Use a microplane for the orange zest to get fine, aromatic strips.

DIRECTIONS

1. Roast the Beets: Preheat your oven to 400°F (200°C).
2. Wrap each beet individually in aluminum foil and place on a baking sheet.
3. Roast for 45-50 minutes, or until a knife inserts easily.
4. Let cool, then peel and slice into 1/8-inch rounds.
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6. Add a spoonful of burrata, then layer a red beet slice on top.
7. Repeat for 2-3 layers, finishing with a dollop of burrata.
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9. Sprinkle chopped pistachios generously.
10. Add orange zest, flaky salt, and cracked black pepper.
11. Top with fresh thyme leaves for aroma and a pop of green.
12. Tips for Success: Use similar-sized beets for more stable, uniform stacks.
13. Roast ahead of time and chill the beets for easy prep.
14. Serve at room temperature to let the flavors shine.
15. Use a microplane for the orange zest to get fine, aromatic strips.
16. Serving Suggestions & Pairings: Serve these beet and burrata stacks with crusty bread or alongside a full spread. They pair beautifully with:
17. A bubbly : Prosecco or a dry RosØ
18. For a complete light meal, serve with : Blueberry Lemonade

19. Impress guests even more by offering a warm appetizer like Baked Brie
20. Storage & Leftover Tips: Best served fresh, but can be stored (undressed) in an airtight container in the fridge for up to 2 days.
21. Keep burrata separate until ready to serve to avoid soggy stacks.
22. Pistachios should be added just before serving for best crunch.
23. More Recipes You'll Love: Looking for more crowd-pleasers? Try these next:
24. Easy : Turkey Wings - hearty and flavorful for cooler nights
25. Cajun : Chicken Sausage Gumbo - a bold, comforting main

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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