

Golden Beet & Burrata Stacks with Pistachio Citrus Zest - A Fresh & Fancy Appetizer

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OVEN
400°F

TIME
50 min

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INGREDIENTS

For the Stacks:

- 3 golden beets, roasted and sliced into $\frac{1}{8}$ -inch rounds
- 2 red beets, roasted and sliced into $\frac{1}{8}$ -inch rounds
- 1 fresh burrata cheese ball, torn into chunks
- ... cup pistachios, toasted and chopped
- Zest of 1 orange
- 1 tbsp extra virgin olive oil
- 1 tbsp honey
- $\frac{1}{2}$ tsp flaky sea salt
- $\frac{1}{2}$ tsp black pepper
- Fresh thyme, for garnish

DIRECTIONS

- 1. Roast the Beets:** Preheat your oven to 400°F (200°C). Wrap beets individually in foil and roast on a baking sheet for 45-50 minutes, or until fork-tender. Let them cool, then peel and slice into $\frac{1}{8}$ -inch thick rounds.
- 2. Assemble the Stacks:** Start with a golden beet slice as the base. Add a piece of burrata, then a red beet slice. Repeat this layering process until you've built a small tower, finishing with a final dollop of burrata on top.
- 3. Add the Finishing Touches:** Sprinkle each stack with toasted, chopped pistachios. Drizzle olive oil and honey over the tops, allowing it to run slightly down the sides. Zest fresh orange directly over each plate for maximum brightness.
- 4. Season & Serve:** Finish with flaky sea salt, freshly cracked black pepper, and a sprig of fresh thyme. Serve immediately while the burrata is soft and cool.

TIPS FOR SUCCESS

Use Burrata Fresh: Its creamy center is best enjoyed at room temperature.

Toast Pistachios Ahead: A few minutes in a dry pan enhances their nuttiness.

Make it a Meal: Serve over arugula with grilled chicken for a composed salad.

Shortcut: Use pre-cooked beets from the produce section to save time.

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

Original recipe: <https://chefmaniac.com/golden-beet-burrata-stacks-with-pistachio-citrus-zest-a-fresh-fancy-appetizer/>