

BEETS AND CARROTS SALAD CROSTINI

Makes about 20 crostini

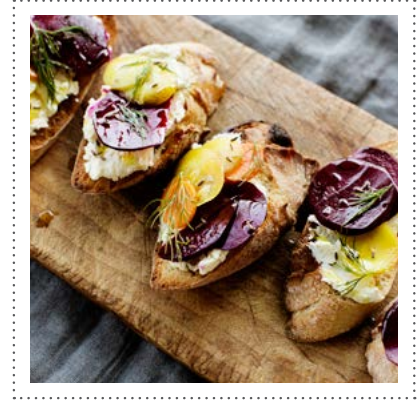
INGREDIENTS:

Dressing:

- 1/4 cup fresh lemon juice
- 1/4 cup olive oil
- 1 tbsp honey
- 1 tsp salt
- 1 tsp caraway seeds

Crostini:

- 1 baguette, sliced, brushed with olive oil and toasted in the oven
- 4 medium red beets, peeled and thinly sliced on a mandoline
- 3 large carrots, peeled and thinly sliced on a mandoline
- 6 oz Cosmic Wheel Garlic Quark cheese (Goat cheese works too)
- A few sprigs of fresh dill



PHOTOGRAPHY BY ELIESA JOHNSON
STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Place all the dressing ingredients in a jar with a lid and shake until creamy.
2. In a medium bowl place the beets, carrots and dressing. Toss and let sit for 10 minutes. Taste and add more salt or honey if desired.
3. Assemble the crostini by spreading a dollop of Quark cheese on each piece. Top with a small amount of the beet salad and sprinkle with dill.