



Roasted Beets & Caramelized Leeks

Chef inspired recipe reflecting a French summer garden

Roasting Beets:

4 medium ruby/red beets (about 1½–2 lb. / 700–900 g), scrubbed

1 Tbsp olive oil

Kosher salt

Optional: a large thyme sprig

Caramelized Leeks:

3–4 medium leeks (white and light-green parts only)

2 Tbsp unsalted butter (or olive oil for vegan)

1 Tbsp water or vegetable stock

Pinch of sugar

Kosher salt & freshly ground white or black pepper

Serve with: Prepared Horseradish Sauce and/or Plain yogurt or Crème Fraîche

Garnish: Scattered cilantro leaves; roasted thyme stem

Other Ideas for serving: Extra-virgin olive oil or a little melted butter for drizzling

Use Flaky sea salt Optional bright note: a few drops of lemon

Roast the Beets

- Preheat oven to 400°F (200°C). Rub beets with olive oil and a good pinch of salt. Wrap individually (or together) in foil, placing fresh thyme stem on the top.
- Roast 45–60 minutes until a knife slides in easily. Set roasted thyme stem aside. Let beets cool slightly, then rub off the skins with a paper towel or under cool water. Cut into elegant wedges, small rounds, or irregular “petals.” Keep warm or at room temperature.

Caramelize the Leeks

- Halve leeks lengthwise, rinse thoroughly between layers, then slice into thin half-moons or longer soft ribbons.
- Melt butter in a wide sauté pan over medium heat. Add leeks, a pinch of salt, and sugar. Cook gently, stirring occasionally, 12–18 minutes. Add the splash of water/stock if they start to stick.
- You want them soft, sweet, and deeply golden in places—not browned aggressively. Season with pepper at the end. Keep warm.

Plating:

- Spoon a soft nest or swoosh of caramelized leeks on each plate.
- Arrange the warm beet pieces artfully on and around the leeks.
- Sprinkle some cilantro or herb leaves around the plate and garnish with reserved roasted thyme if desired.
- Serve with plain yogurt or crème fraîche and horseradish sauce
- Finish with a light drizzle of good olive oil (or melted butter), a pinch of flaky salt
- Serves 4 as a first course or elegant side

Cook’s Note:

Everything can be prepared ahead - roast beets; cook leeks; then gently reheat. Garden fresh with a touch of a chef’s cuisine.

About the Recipe: This chef-inspired dish features roasted ruby-red beets and slowly caramelized leeks; simple garden vegetables treated with care to create an elegant first course, or refined side. Bright, earthy, and quietly luxurious.

Preserved Horseradish (quick version) If you can’t find any jarred horseradish, try this recipe.

3–4 Tbsp freshly grated horseradish root (or high-quality prepared, drained)

2 Tbsp Champagne vinegar or white wine vinegar

1/2 tsp sugar

Pinch of salt

Prepare: Quick preserved horseradish

Mix grated horseradish with vinegar, sugar, and salt. Let sit at least 15–20 minutes (or longer) so the flavors bloom. Taste and adjust acidity/sweetness.

