

## Roasted Vegetable and Herbed Ricotta Salad

### INGREDIENTS

1 bunch (500g) baby beetroots,  
leaves trimmed  
500g pumpkin, peeled, sliced thinly  
1 tablespoon olive oil  
1 bunch rocket  
1/3 cup (35g) coarsely chopped  
toasted walnuts  
1 tablespoon toasted pepitas

#### *herbed ricotta*

1 cup loosely packed fresh basil leaves  
½ cup loosely packed fresh mint leaves  
½ cup loosely packed fresh flat-leaf  
parsley leaves  
1/3 cup (80ml) pure cream  
500g ricotta cheese  
2 eggs, beaten lightly  
1¼ cups (100g) finely grated parmesan cheese  
salt and freshly ground black pepper

#### *red wine vinegar dressing*

2 tablespoons red wine vinegar  
2 tablespoons olive oil  
1 teaspoon dijon mustard

### METHOD

Preheat the oven to 200°C/180°C fan forced. Grease an 8cm x 22.5cm loaf pan (base measurement); line the base and sides with baking paper.

Place the beetroot on an oven tray; bake for about 45 minutes or until just tender. Wearing gloves, rub off the stalks and skin from the beetroot while still warm. Cool. Halve or quarter the larger beetroot, if necessary.

**HERBED RICOTTA:** Meanwhile, process herbs until chopped finely. Add the cream and half the ricotta; process until smooth. Add remaining ricotta, eggs and parmesan; process until just combined.

Season to taste with salt and pepper. Spoon mixture into the prepared loaf pan. Bake for about 30 minutes or until browned lightly.

Place pumpkin slices on an oven tray, drizzle with oil; bake for about 25 minutes or until just tender.

**RED WINE VINEGAR DRESSING:** Combine all dressing ingredients in a screw-top jar; shake well.

Arrange beetroot, pumpkin and rocket on serving plates. Top each with a thick slice of Herbed Ricotta, walnuts and pepitas. Just before serving, drizzle with Red Wine Vinegar Dressing