



# Beet Napoleon with Pumpkin Puree & Sautéed Brussel Sprout Leaves

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 1 HR 30 MIN

## Ingredients

## Directions

For the Beet Layers:

- 4 medium-sized beets, scrubbed and trimmed
- 2 tablespoons olive oil
- Salt and freshly ground black pepper, to taste

For the Pumpkin Purée:

- 2 cups diced pumpkin or butternut squash
- 1 tablespoon unsalted butter
- 1/4 teaspoon ground nutmeg
- Salt and freshly ground black pepper, to taste

For the Brussels Sprouts Leaves:

- 2 cups Brussels sprouts leaves (leaves separated from the heads)
- 1 tablespoon olive oil
- 1 clove garlic, minced
- Salt and freshly ground black pepper, to taste

For the Bacon Lardons:

- 4 ounces thick-cut bacon, cut into lardons (small strips)

For Garnish:

- Fresh thyme leaves
- Crumbled goat cheese (optional)

1. Roast the Beets:

2. Preheat the oven to 400°F (200°C).

3. Place the beets on a baking sheet, drizzle with olive oil, and season with salt and pepper.

4. Cover with aluminum foil and roast for 45-60 minutes or until tender when pierced with a fork.

5. Allow to cool slightly, then peel and slice into 1/4-inch thick rounds.

6. Prepare the Pumpkin Purée:

7. In a saucepan, bring water to a boil and add the diced pumpkin.

8. Cook until tender, about 10-15 minutes.

9. Drain and transfer to a blender or food processor.

10. Add butter, ground nutmeg, salt, and pepper.

11. Blend until smooth. Adjust seasoning as needed.

12. Sauté the Brussels Sprouts Leaves:

13. Heat olive oil in a skillet over medium heat.

14. Add minced garlic and sauté until fragrant, about 30 seconds.

15. Add the Brussels sprouts leaves and sauté until tender but still vibrant green, about 3-4 minutes.

16. Season with salt and pepper to taste.

17. Cook the Bacon Lardons:

18. In a separate skillet, cook the bacon lardons over medium heat until crispy.

19. Transfer to a paper towel-lined plate to drain excess fat.

20. Assemble the Beet Napoleon:

21. On each serving plate, place a slice of roasted beet.

22. Spread a thin layer of pumpkin purée over the beet slice.

23. Top with a few sautéed Brussels sprouts leaves and some bacon lardons.

24. Repeat the layers, finishing with a beet slice on top.

25. Garnish and Serve:

26. Drizzle a bit of olive oil around the plate.

27. Sprinkle fresh thyme leaves over the top.

28. If desired, add crumbled goat cheese for extra richness.

29. Serve immediately.