

Persimmon, Beet, and Citrus Salad

Persimmon trees have long been prized by the nation's gardeners for ornamental landscaping, but the fruit's tart, mellow-sweet flavor is also a rare treat for cooks.

Prep: 30 mins

Total: 1 hr 15 mins

Servings: 10



Ingredients

3 bunches assorted small pink, yellow, and red beets (about 2 pounds total)

8 assorted citrus fruits, such as Ruby Red grapefruits, Cara Cara oranges, and tangerines (about 4 pounds total)

5 ripe but firm Fuyu persimmons, peeled and cut into 1/4-inch wedges

2 heads Belgian endive, leaves separated

1 bunch watercress, tough stems removed (2 cups)

1/4 cup red-wine vinegar

Coarse salt and freshly ground pepper

1/3 cup extra-virgin olive oil

Directions

Step 1

Preheat oven to 425 degrees. Wrap beets in parchment-lined foil (each color in a separate packet). Place on a rimmed baking sheet and roast until knife-tender, about 45 minutes. When cool enough to handle, rub beets with paper towels to remove skins. Cut into 1/4-inch-thick rounds.

Step 2

Remove peels and pith from citrus fruits with a sharp knife. Working over a small bowl to catch juices, carefully cut between membranes to remove segments. Squeeze juice from membranes into bowl.

Step 3

Arrange beets, citrus segments, persimmons, endive, and watercress on a platter. In a bowl, whisk together 3 tablespoons reserved citrus juices and vinegar. Season with salt and pepper. Slowly whisk in oil. Drizzle vinaigrette over salad just before serving.