

BEETROOT TART WITH GOAT'S CHEESE & WALNUTS



Moderate



40 minutes



side



02 Servings

INGREDIENTS

1 pack ready-rolled puff pastry
2 pre-cooked beets thinly sliced
200g goat's cheese, crumbled
150g mascarpone or crème fraiche
2-3 tbsp runny honey
handful walnuts roughly chopped
1 tsp fresh thyme
a little olive oil
salt and freshly ground pepper
a little extra honey to drizzle



COOKING STEPS

Preheat the oven to 200C (400F).

Mix the goat's cheese, mascarpone/crème fraiche and honey together in a bowl.

Unroll the puff pastry but keep it on the paper it is wrapped in. Place on a large baking tray and slice in half. Space the pieces slightly apart on the tray.

Score a small border around the edges of each piece with a knife and then prick within the border with a fork.

Bake for 14 minutes or until puffed and golden.

Press the middle of the tarts to flatten. Gently spread the cheese mixture within the border of each tart - take care as the puff pastry is flaky and fragile.

Add the beet slices and scatter with the walnuts. Drizzle with a little olive oil and season with salt and pepper. Return to the oven for 8-10 minutes, or until the cheese has melted.

Serve with a sprinkling of thyme leaves and a drizzle of honey.