



# goats's cheese tart w beetroot

1 bunch of beetroot (400g)  
30g unsalted butter  
1 tablespoon olive oil  
2 red onions  
¼ cup balsamic vinegar  
2 teaspoons thyme leaves  
1 tablespoon caster sugar  
150g soft goat's cheese  
2 eggs  
150ml thickened cream  
½ teaspoon freshly grated nutmeg  
250g crème fraîche or sour cream  
1 tablespoon bottled horseradish  
2 teaspoons dijon mustard  
1 tablespoon lemon juice

Place beetroot in a pan of cold water and bring to the boil. Reduce heat to medium-low and simmer for 1 hour, topping with water if necessary, until tender. Drain. Refresh under cool water and leave to cool. Peel and coarsely grate. Set aside.

## Pastry

Purchase or make your own, we basically use pre rolled savoury pastry as this achieves the best result. Pre heat oven to 180°C.

Lightly grease a 30cm loose-bottomed tart pan. Line the tart pan with the pastry. Line the pastry with baking paper and fill with baking beans. Blind bake the pastry for 10min or until dry and pale golden.

## Filling

Heat the butter and oil in a fry pan over medium heat. Add thinly slice onions and salt, then cook, stirring occasionally, for 6 – 8 minutes until softened. Add beetroot, vinegar, thyme and sugar, then cook, stirring, for 5 minutes or until thickened and syrupy. Spread beetroot mixture over the tart base, then crumble over the cheese. Whisk egg, cream and nutmeg together, then pour into tart case. Scatter with extra thyme. Bake for 30 minutes or until set.

Meanwhile, combine crème fraîche, horseradish, Dijon and lemon juice then season. Keep chilled until ready to serve.

Cut tart into slices and serve warm or cold with the horseradish cream.

180°C for 30minutes