




Balsamic marinated beetroot tart fine

Green salad, pine nuts & chèvre

 30 minutes

 Skill
Medium

 About
740

GATHER
YOUR GREEN
INGREDIENTS



Ingredients

2	4	6	 Serves
1	2	3	Filo packet
80g	160g	240g	Caramelized onion
10g	20g	30g	Pine nuts
1	2	3	Thyme bunch
1	2	3	Vinaigrette
60g	120g	180g	Goat cheese
1	2	3	Mesculun mix
1	2	3	Marinated beetroot

Method

! Pre-heat oven to 175°C.

UTENSILS: Oven tray, medium mixing bowl



PREPARE THE BASE

Place a filo sheet onto a baking tray. Spread over 1 tsp of olive oil to cover the sheet. Top with another layer of filo. Continue this proceed to create a layer of 6 sheets.



MAKE THE TART

Neatly arrange the beetroot across the length of the filo pastry. Top with an even distribution of onion, goat's cheese, pine nuts and thyme.



COOK THE TART

Transfer into the pre-heated oven for 15-18 minutes or until the pastry is golden brown. While the tart is cooking, mix the mesculun and vinaigrette in a bowl with a pinch of salt.



PLATE THE DISH

To plate the dish, cut the tart into small portions and serve alongside the green salad.

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Wine Matching

Pair with a Great Western Riesling.