

Recipe

by Irms

Beetroot & Goat Cheese Tarte (Bietjestaart met geitenkaas)

INGREDIENTS

- 4 medium beetroots, sliced
(precooked or cook them yourself)
- 5 sheets puff pastry
- 1 teaspoons finely chopped thyme
- 2 teaspoons runny honey
- olive oil 1 tablespoon
- 100g soft goats cheese
- 50g walnuts, diced

NEED

- tart pan 24cm

HOW TO

Preheat oven to 180 C.

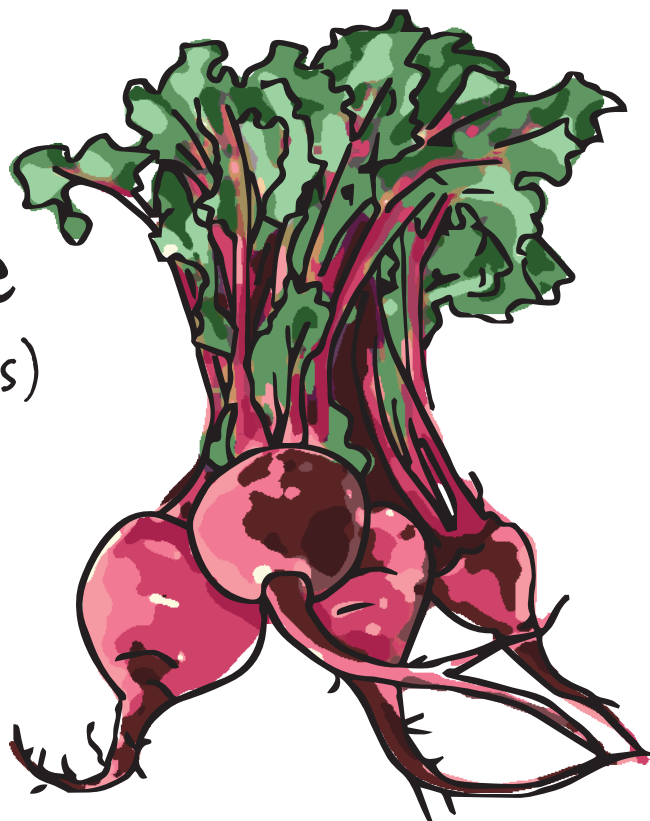
Line the tart pan with the puff pastry.

Arrange the slices of beetroot on it

Mix thyme, honey and olive oil together and brush over beetroot.

Top with chunks of goats cheese and divide the walnuts over it

Bake for 15-20 minutes or until pastry is puffed and golden.



Enjoy