

OVERALL time: 100 mins

BEETROOT SALAD TARTLETS

Spoil your sweetheart with these lovely treats. Infused with the Mediterranean-inspired flavour of our **Greek-style Lemon & Herb Rub**, these cutesy Beetroot Salad Tartlets are guaranteed to wow their tastebuds and win their heart.

Metric

Number of servings : 4

ingredients

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 45 mins | COOKING TIME: 55 mins

For the pastry:

Add flour, salt, and butter to a food processor. Pulse until the mixture looks like breadcrumbs then add the egg yolk and gradually pulse in the cold water until the dough starts to come together (*you may not need all the water so drizzle it in slowly*).

Tip the pastry onto a clean work surface and bring it together into a disc. Wrap well in cling film and chill for 30 minutes.

For the filling:

Wash the baby beetroot under cold running water rinsing off any dirt. Place the beets in a large pot and cover them with water and bring them to a boil and reduce to a simmer. Simmer until tender, about 20-30 minutes, depending on their size. Test the doneness with a sharp knife and allow the beets to cool and then using gloves, rub off the skins. Alternatively, scrape them off with a knife.

Slice cooked beets into bite-sized chunks and in a bowl and add the olive oil, vinegar, chives, spring onions and **Cape Herb & Spice Greek Lemon & Herb Seasoning**. Toss to coat well and taste to adjust seasoning then set aside in the fridge.

Combine the goat's cheese, cream cheese, and lemon juice in a bowl then whisk until well

combined, light and fluffy then set aside in the fridge.

Preheat oven to 180°C.

Roll out the chilled pastry on a lightly floured work surface and line four tart cases with the pastry, pressing well into the flutes. Trim the edges and prick the bases all over with a fork and chill again for 10-15 minutes.

After chilling, fill the tart shells with baking paper and baking beans/uncooked rice. Bake for 15 minutes, then remove the beans and bake again for 10 minutes until the pastry is crisp and golden and allow time to cool.

For Assembly:

Divide the whipped goat's cheese among the tartlets and top with generous spoonfuls of beetroot salad, piling it up as much as you can. Sprinkle with seeds and then finish with micro herb salad.

Serve tartlets alongside some dressed baby leaves and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

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