Golden Beetroot Tarte Tartin

**Season:** Spring  
**Type:** Pasta  
**Difficulty:** Medium  
**Serves:** 6 or 20 tastes  

**Fresh from the garden:** golden beetroot  
**Recipe source:** adapted from river cottage

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**What to do:**

- Pre-heat the oven to 190°C.  
- Heat the oil and butter in a heavy frypan.  
- Add the beetroot and toss to coat in the oil and butter.  
- Add the sugar and vinegar, season with salt and pepper.  
- Cover the pan with the lid and place in the oven until the beetroot is tender.

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**Equipment:**

- Scales  
- Bowl  
- Rolling pin  
- Vegetable peeler  
- Knives  
- Chopping board  
- Heavy frypan  
- tablespoon

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**Ingredients:**

<table>
<thead>
<tr>
<th>Rough Puff Pastry</th>
<th>Filling</th>
</tr>
</thead>
<tbody>
<tr>
<td>400g flour</td>
<td>4 golden beetroot, peeled and thinly sliced</td>
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<tr>
<td>200g cold, butter, cut into small cubes</td>
<td>25g Butter</td>
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<tr>
<td>Pinch of salt</td>
<td>1 tablespoon olive oil</td>
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<tr>
<td>12 tablespoons iced water</td>
<td>1 tablespoon cider or white balsamic vinegar</td>
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<td></td>
<td>1 tablespoon soft brown sugar</td>
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<tr>
<td></td>
<td>Sea salt and freshly ground black pepper</td>
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<td></td>
<td>Feta cheese to serve</td>
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</tbody>
</table>
Rough Puff Pastry

- 400g flour
- 200g cold, butter, cut into small cubes
- Pinch of salt
- 12 tablespoons iced water

For the pastry

- Mix the flour with the salt and add the cubed butter.
- Add enough water to bring the mixture together into a fairly firm dough.
- On a floured surface shape the pastry into a rectangle.
- Roll out the pastry until it's approximately 1cm thick.
- Fold the pastry into thirds, by taking the end furthest away from you towards you and then the end closest to you on top of that, you should again have a rectangle.
- Turn the pastry a quarter turn and repeat the rolling and folding a further five times.
- Wrap the pastry in cling film and rest in the fridge for as long as possible.
- When the beetroot are cooked remove from the oven and arrange the beets neatly in the pan.
- Roll out the pastry and cut a circle a little larger than the pan.
- Carefully place the pastry over the beetroot tucking the excess pastry into the pan.
- Return to the oven and cook until golden and puffed up.
- When the tart is ready remove from the oven and leave to rest for a few minutes.
- To serve place a large plate over the pan and carefully, but quickly, turn upside down remove the pan and sprinkle with the feta cheese.