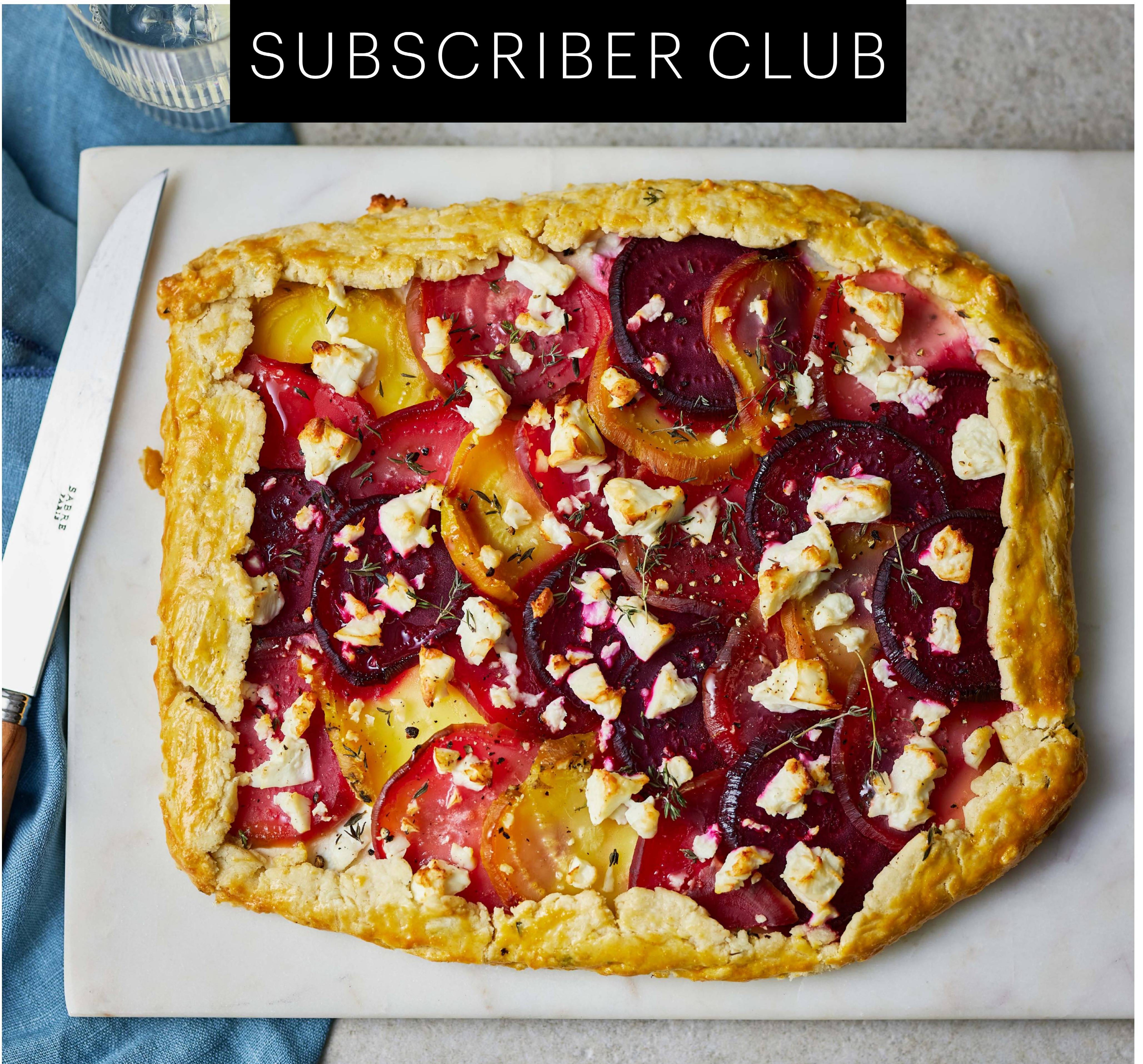


# goodFOOD

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### EXCLUSIVE RECIPE

# Beetroot, feta & thyme tart

**SERVES** 4-6 **PREP** 20-30 mins **COOK** 1 hr 30 mins-1 hr 40 mins  
plus at least 30 mins chilling **MORE EFFORT** V ❄️

*Using different coloured beetroots gives this tart the wow factor. Cassie Best*

800g beetroot – we used a variety of colours  
285g plain flour  
150g cold butter, cut into cubes  
8-10 thyme sprigs, leaves picked

2 egg yolks  
150g ricotta  
1 lemon, zest  
100g feta or vegetarian alternative

**1** Heat the oven to 180C/160C fan/gas 4. Put the beetroots in a roasting tin and wrap the tin tightly in foil. Bake for 45-60 mins, until a sharp knife can slide through the beetroots with little resistance. Leave to cool. *Will keep chilled for two days.*

**2** Put the flour, butter, half the thyme and 1½ tsp salt in a large bowl. Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs. Add 1 egg yolk and 1 tbsp cold water and mix with a cutlery knife until it starts to clump together. Use your hands to bring the dough into a smooth ball, being careful not to overwork it. Wrap in baking parchment and chill for 30 mins. *Will keep chilled for a day.*

**3** Cut the root end off the beetroots, peel and thinly slice.

**4** Mix the ricotta with the lemon zest and season well. Put the pastry between two sheets of baking parchment and roll out to a rectangle, roughly 30 x 20cm and about ½ cm thick. Spread the ricotta mixture over the pastry, leaving a border of about 1cm around the edge. Arrange the sliced beetroot on top. Scatter with the feta, remaining thyme and some seasoning. Heat the oven to 200C/180C fan/gas 6.

**5** Fold the sides of the pastry in to seal the edges of the tart. *Will keep chilled for a day or frozen for a month.* Brush the edges with some of the remaining egg yolk, then lift the tart onto a baking tray. Bake for 30 mins, or 40 mins from frozen.

**GOOD TO KNOW** folate • 1 of 5-a-day

**PER SERVING (6)** 516 kcals • fat 29g • saturates 18g • carbs 47g • sugars 10g • fibre 6g • protein 13g • salt 2.4g