

## **BEETROOT CARROT AND GOATS CHEESE TATIN**

### **TOPPING**

Three beetroots  
Three baby carrots  
2oz butter  
2 red onions finely sliced  
About 3inch piece of goats cheese  
1 tsp. caster sugar  
Splosh of balsamic  
Sprig fresh thyme, chopped  
Salt & freshly ground black pepper

### **PASTRY**

3oz plain flour  
2oz plain wholemeal flour  
2oz soft butter  
1oz cheddar cheese  
2-3 tbsp. cold water

### **Preparation method**

1. Preheat the oven to 200C
2. Begin by preparing the beetroots peeled and trimmed boiled till just cooked. Once cooked slice thinly using a mandolin or a very sharp knife. Set to one side.
3. Wash the baby carrots and place into boiling water cook till just tender! Drain well then cut in half length ways.
4. Place in the pan the butter and sugar melt gently it will begin to sizzle slightly add the thyme and balsamic splosh toss in the red onion and big to soften but not overcook. Remove onion from pan leaving as mush of the butter and thyme juices behind. Add the carrot lengths toss gently around till well coated and not coloured any further.
5. With a loose based cake tin approx. 8 inch, line the base with a circular piece of silicone paper.
6. Now cut the goats cheese into slices then in half again to create a semi-circular piece. Place the slices of goat's cheese into your cake tin creating a flower pattern from the centre. In between where the goat's cheese meets lay a length of the carrot to fit between gently thus creating a wheel effect remembering that you are creating the bottom now but ultimately this will be the top!
7. On top of the wheel of goats cheese and carrots place a layer of the thinly sliced beetroot over the whole of the pattern drizzle any of the butter and thyme mixture left.
8. Spoon over the red onions spreading and pressing gently & carefully. Set to one side.
9. Make the pastry mix all the ingredients in a processor zap to the fine crumb stage, add enough cold water to make a soft dough. Chill in a little Clingfilm for about 15 minutes to rest.
10. Roll out the pastry to a circle about 25cm/10in in diameter, flop & fit the pastry over the onion mixture pushing down and tucking in the edges round the inside of the pan.
11. Place the tart in the oven on a pre-heated baking sheet 25-30 minutes until the pastry is crisp golden in colour.
12. Remove from the oven and allow it to cool for 15/20 minutes before turning it out. Place a large plate on top of the baking tin & tip the whole tin over carefully onto the plate using a cloth if still hot! Give it a good shake and whala!! Tarte Tatin! Peel off the paper and stand back and fingers crossed the tart will look like a flower