



Beetroot and Goats Cheese Tarts

4 portions

100g beetroot chutney
4 x puff pastry, cut into approx. 6 inch disks (saucer size)
2 medium beetroot, cooked & peeled
200g goats cheese crumbled
1 egg and a splash of milk for egg washing
Freshly ground black pepper

Method:

Brush each disc lightly with the egg wash.

Put a table spoon of chutney in the center of each puff pastry disk also like the tomato sauce on a pizza and spread evenly with the back of a spoon, slice the beetroot and place on top of the puff pastry discs, leaving ½ cm gap around the edge.

Bake tarts at 190°C for 10-12 minutes or until pastry is nice and crisp.
Scatter crumbled goats cheese on top of each tart and place back into oven for 4-5 minutes or until cheese starts to melt.