



## Beetroot and Goat's Cheese

Tart



30-40min



2 Portions

We love a good turkey or roast beef at Christmas, but when the vegetarian option looks this good, we are happy to pass on the meat! Sweet roasted beetroot is the star of this tart and marries oh-so well with creamy goat's cheese and dill. Teamed with a fresh spinach salad, this is the perfect vegetarian Christmas meal for two!



## What we send

- dill, thyme, 2 garlic cloves
- baking powder
- beetroot
- baby spinach leaves
- goat's cheese <sup>7</sup>

## What you'll require

- eggs <sup>3</sup>
- extra virgin olive oil
- milk <sup>7</sup>
- plain flour <sup>1</sup>
- salt and pepper
- white wine vinegar <sup>17</sup>

## Utensils

- 1L baking dish
- baking paper
- Colander
- Kettle
  
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 585.0kcal, Fat 32.0g, Proteins 32.2g, Carbs 37.8g



### 1. Roast beetroot

Preheat the oven to 200C. Bring a kettle to the boil. Peel and cut the **beetroot** into thin wedges. Line a 30cm round baking tin with baking paper and add the beetroot. Roast for 15-20 mins until crisp and just tender. Remove paper and allow to cool.



### 2. Prepare spinach

Meanwhile, finely chop the **garlic**. Pick the **thyme** leaves and **dill** sprigs (discard stems). Place half the **spinach leaves** in a heatproof bowl and pour over boiling water. Drain, squeeze out any excess water when cool enough to handle.



### 3. Prepare batter

Finely chop half of the **dill**, reserving remainder for garnish. Lightly whisk 3 **eggs** in a bowl, then whisk in 185ml ( $\frac{3}{4}$  cup) **milk**, 35g **flour** and the **baking powder** until just combined. Stir in the **garlic** and **chopped dill**. Season with **salt and pepper**.



### 4. Assemble tart

Lightly grease the same baking dish with 2 tsp **oil**. Arrange the cooked **beetroot** over the base of the dish. Pour over the **batter**, then dot with the **wilted spinach** and the **goat's cheese, thyme**, and **salt and pepper**.



### 5. Bake tart

Bake in the oven for 15-20 mins until golden and cooked through.



### 6. Get ready to serve

Combine the remaining **spinach** with 1 tbs **oil** and 2 tsp **vinegar**. Season with **salt and pepper** and toss to combine. Remove the **tart** from the oven. Sprinkle with remaining **dill** and serve with the **spinach salad**.