

# Caramelised Beetroot Tarte Tartin with Persian Feta and Rocket Salad

**Wine Pairing:** Devil's Elbow  
Cabernet Sauvignon  
**Serves:** 6

**Prep Time:** 1 hour  
**Cooking Time:** 8 Min

## Instructions

- 1:**  
Steam beetroot whole. Pull skin off and slice very finely on mandolin. Set aside.
- 2:**  
Cook onions in a little olive oil, slowly until just starting to stick—do not brown. Add brown sugar and cook until sticky and brown.
- 3:**  
Take flat base pie tin, and rub well with butter. Sprinkle with a little extra brown sugar until well coated. Layer in beetroot slices, about 3 layers then top with until full with caramelized onion.
- 4:**  
Cut pastry in to a round just bigger than the tin and place on top. Pierce with fork and brush with egg yolk. Bake until golden brown.
- 5:**  
Turn out immediately on to serving plate. Sprinkle with Persian feta and top with dressed rocket.

## Notes

Delish!!

## Ingredients

- 3 whole beetroot
- 3 sliced brown onions
- 1 heaped Tbsp brown sugar and extra butter
- Good puff pastry
- 1 egg yolk
- 1/4 cup marinated Persian feta
- 25g rocket  
Dressed with simple vinaigrette

