



## **Beetroot Tarte Tatin**

*Recipe by Gabriella Esposito*

Serves: 4-6

Cooking: 1hr 50min

Difficulty: Easy

### **Ingredients :**

- 80g Selati caster snow
- pinch of rock salt
- 40g unsalted butter
- 1 Tbsp red wine vinegar
- 1 Tbsp raw honey
- 5 springs fresh thyme
- 4 beetroots, cooked for 20 minutes, peeled and sliced
- 250g puff pastry
- flour, for dusting

### **Methods :**

- Preheat oven to 175°C. Place the caster sugar in a heavy metal pan over a medium heat and stir until it dissolves. Add salt, butter and vinegar and continue to stir. The mixture will become foamy but keep stirring until the colour becomes a dark brown (without letting the sugar burn!).
- Add the honey and thyme leaves, give a stir and remove from the heat. Arrange the beetroot slices onto the pan in a fanned out/ spiral pattern.
- On a lightly floured surface, roll out puff pastry so that it is big enough to cover the beetroot. Cover the pan and tuck the edges of the pastry into the pan.
- Put the pan into your preheated oven and bake for 30-40 minutes, or until pastry is golden.
- Get a serving plate that is bigger than your pan and flip the tart onto the plate, so the beetroot side is facing up. Allow the pan to sit upside down for a minute to allow any leftover caramel to pour over the tart. Remove the pan and serve hot with honey whipped cream.
- To make the cream, simply whip 100ml cream with 2 Tbsp raw honey.