

FOX-7 WTVW

September 7, 2010

KITCHEN AFFAIRS

4610 Vogel Road
EVANSVILLE, IN 47715

GOLDEN BEET TART

Serves 4 to 6

2 medium-large	fresh golden beets
1/2 sheet	puff pastry, cut in half lengthwise
1 package	Boursin pepper cheese, softened
3½ TaBleSPoons	extra virgin olive oil, divided
1/2 teaspoon	chopped fresh thyme
pinch	kosher salt
1/2 teaspoon	freshly ground black pepper

Preheat an oven to 400F. Remove the stems and leaves from the beets and wrap them in aluminum foil. Roast directly on the oven rack for 45 minutes to an hour, until easily pierced by a fork. Remove them from the oven and let them cool to room temp.

Roll out the sheet of pastry to a rectangle, about 12- by 5-inches. Pierce the pastry all over with the tines of a fork. Lay the pastry sheet on a baking sheet lined with a silicone baking liner.

When the beets are done, increase the oven temperature to 425F. and when it comes up to temperature, bake the puff pastry until golden and puffed, about 20 minutes. When it's done, let the pastry cool completely.

When the beets are cooled, peel and thinly slice them into half rounds into a bowl. Add 1/2 TaBleSPoon of olive oil, the thyme, salt and pepper. Toss to coat the slices.

In a small bowl, combine the Boursin cheese and the remaining 3 TaBleSPoons of olive oil. Using a wooden spoon or spatula, blend these well together. Spread this mixture evenly over the surface of the baked pastry crust.

Lay the beet slices attractively over the cheese mixture. The tart is now ready to serve. It is best served at room temperature, within an hour of assembly.

This is wonderful when served along side a nice salad for a lunch or first-course.