

Beet Leaves and ricotta tart

Ingredients

- 1 beetroot, leaves washed and sliced
- 1 cup ricotta
- 1 cup grated tasty cheese
- 4 sheets of puff pastry, cut into 9 squares (once defrosted)
- 10 Red vein sorrel leaves, cut down the middle
- 3 spring onions, sliced finely
- Salt and pepper
- Pinch cayenne
- 1 tsp Thyme or rosemary, chopped finely
- 1 egg, beaten

Method

1. Pre heat oven. When it reaches it's hot temp 220oC, then drop to 200oC
2. Wash the beetroot and cut in half. Bring to the boil in a small pan and cook for 20-25 mins, Cut into slices for on top of each tart.
3. Crack an egg and beat with a fork.
4. Cut the puff pastry sheets into 9 even squares, brushing the edges with egg wash before moving the tarts onto a lined tray.
5. Break the ricotta up gently with a spoon and spread an even amount on each tart.
6. Slice the cooled beetroots and add some to each tart. Top with a few beet leaves and spring onions.
7. Season with a little salt and pepper and a tiny touch of cayenne. A good technique is to mix a ¼ teaspoon of cayenne into a teaspoon of salt and then sprinkle a little 'spicy salt' on each tart. Also add the chopped herbs.
8. Bake in the hot oven for 12-15 mins. Take the tarts out of the oven and check they are cooking evenly on each corner. Lift the tart up to check it is taking a little colour on the underside. Add back to the oven if that tart is still a little light in colour and may be undercooked.
9. Let the tarts to cool a little before topping with some sorrel leaves.
10. Serve on a platter