

Red and Golden Beet Cheese Tart

Makes one 9x13 inch tart.

Ingredients:

All-purpose flour, for dusting

1 ½ discs Pate Brisee

1 ½ pounds (without greens) red, golden, and Chioggia beets

2 tablespoons extra-virgin olive oil, plus more for drizzling

Coarse Salt

1 pound soft goat cheese, room temperature

4 ounces fresh ricotta cheese (scant ½ cup)

2 teaspoons finely chopped fresh thyme, plus about 1 teaspoon whole leaves

Freshly ground black pepper

½ cup grated fontina cheese

Directions:

Preheat the oven to 375. On a lightly floured surface, place 1 ½ discs pate brisee next to each other; roll out to 1/8 inch thick. Press firmly into a 9x13-inch rimmed baking sheet, leaving a 1-inch overhang on all sides. Tuck the edges of dough under to create a double thickness; press firmly against the pan. Prick the dough with a fork. Refrigerate for 30 minutes.

Line the shell with parchment or foil; fill with pie weights or dried beans. Bake until golden brown, about 30 minutes. Transfer to a wire rack. Remove the weights and parchment. Let the shell cool completely (leave the oven on).

Trim all but ½ inch of stems from the beets; rinse. Toss with the olive oil and 1 teaspoon salt. Transfer to a rimmed baking sheet; cover tightly with foil. Roast until the beets are tender, 45 to 60 minutes. When cool enough to handle, peel the beets with a paring knife. Cut into rounds.

Raise oven temperature to 425. Stir together the goat cheese, ricotta, and chopped thyme until well combined; season with salt and pepper. Spread the mixture over the tart shell, filling all the way to the edges.

Arrange the beets over the cheese mixture, overlapping the slices slightly and alternating colors. Lightly season with salt. Sprinkle the fontina and whole thyme leaves on top. Lightly drizzle with oil, and then season with pepper. Bake until

golden brown, about 25 minutes. Serve warm.

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