

Potatoes & Beetroot with Goat's Cheese Pie



Serves: 6

Profitability:

Steps:

Put the pastry in a tart dish, place baking paper with beans in the centre of the dish. Cook in the oven for 10-15 minutes (190°C). Take the pastry out of the oven and leave it to cool down

Boil the potatoes in a pan until cooked. Drain and put the potatoes in cold water and leave to cool down whilst you prepare the mix

Beat the eggs together then add the double cream and the soft cheese. Mix well and season with salt and pepper

Slice the potatoes on a plate. Slice the beetroot separately on another plate

Grate the cheddar cheese and place some cheese in the bottom of the tart

Add a layer of potatoes, then a layer of the mix, then a layer of beetroot. You can probably add another layer of mix and finish with the last slices of potatoes and beetroot left

Finish with adding some goat cheese on the top of the tart

Put in the oven for 30 minutes (190°C)

Ingredients:

1 roll short crust pastry

3 free range eggs

200ml double cream

3-4 tsp soft cheese

4-5 potatoes, peeled & ready to cook

3-4 beetroot, pre-cooked

150g soft goat's cheese

Salt and pepper

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