



Beetroot and Red Onion Tarte Tatin

Ingredients

- 400g Beetroot cut into wedges
- 1 Red Onion cut into wedges
- 3tbspn Olive Oil
- 2tbspn Rice Wine Vinegar
- 2tbspn Soft brown sugar
- 2 Star Anise
- 1 Block Vegan Puff Pastry
- 1 Orange, zested



How to make

1. Preheat oven 200c/180c fan
2. In a bowl toss together the beetroot, onion, 2tbspn of the oil, vinegar and sugar. Add in the Star Anise and season well.
3. Heat the remainder of the oil in an ovenproof frying pan then nestle in the veg ensuring that you cover the surface of the pan. Cover with foil and cook in the oven for 45 minutes.
4. Roll out the pastry to 1/2cm thick, cut out a circle the same size as your pan. When veggies are done take out of the oven, remove the foil and lay the circle of pastry over the top tucking in the edges. Put back in the oven and bake for 35 mins, until the pastry is puffed up and golden.
5. Slide a knife round the outside to loosen the tart, place a plate on top and flip over to turn the tart onto a plate. Top with sprinkling of orange zest and sea salt and serve up with green salad or slice up and parcel up to take to your picnic.