



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE  
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## BEETROOT TARTE TATIN

### SERVES:

8 People

### INGREDIENTS:

80 g butter  
80 ml (1/3 cup) soft brown sugar  
Pinch of salt  
6 sprigs thyme  
1 kg beetroot, peeled & quartered  
200 g puff pastry sheet, thawed  
500 g baby beetroot, cooked  
15ml (1tbsp) honey  
15 ml (1tbsp) butter  
Handful fresh mint, to serve



### METHOD:

Preheat the oven to 200°C. Melt butter, sugar and salt in an ovenproof non-stick 19 cm (base measurement) frying pan over medium-high heat. Arrange the thyme and beetroot evenly over base of pan.

Top with pastry, fold in excess and bake for 40-45 minutes or until puff is golden and cooked. Combine the cooked baby beetroot, honey and butter in a small saucepan and heat through over medium heat. Stir the beetroot to ensure that it is coated and glazed with the honey.

Remove the tarte tatin from the oven and cool in the pan for 5 minutes before flipping it over and turning it out on a serving plate.

Serve with cooked baby beetroot, stacked on top and topped with fresh mint.

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**Drink responsibly. Not for sale to persons under the age of 18**