

Beetroot Tarte Tatin

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Ingredients

- Puff pastry - 250 g
- Olive or other favorite oil - 1-2 tablespoons
- Balsamic vinegar - 2 teaspoons
- Honey - a couple of spoons (or you can replace it with brown sugar)
- 400 - 500 g beets, choose the smallest "baby" ones, cleaned and cut in half
- A pinch of salt, freshly ground pepper, Provencal herbs
- Feta cheese or thick, Greek yogurt, fresh thyme - for serving

Instructions

1. Leave the frozen puff pastry in the fridge for a few hours to thaw.
2. Prepare a baking dish, it is ideal if you have a special 20-22 cm diameter ceramic or glass round dish with a wavy edge, but a frying pan will also work, but it is important that it is suitable for use in the oven, one whose handle will not melt from the heat.
3. Place the dish on top of the dough and trim leaving an extra centimeter around the edges. Wrap the dough and leave it in the refrigerator.
4. Turn on the oven, let it heat up to 170 degrees. And while it's hot, let's prepare the beets.
5. Heat the dish in which you will cook on the stove and heat the olive oil in it, add balsamic vinegar, add honey or sugar, a pinch of salt, freshly ground pepper, herbs de Provence, mix well and add the beets.
6. Shake the pan to season the beets.
7. Spread the beets nicely in a single layer in a dish, cover with foil and put in a preheated oven for 30 minutes.
8. When the beets are soft and caramelized, take them out of the oven and stack them nicely, with the smooth side on top and the round side on the bottom.
9. Cover with layered dough, press the dough at the edge so that the edge is formed and everything does not fall apart when we turn it over.

- 10.** Place in the oven and bake for another 20 minutes, until the dough is fully cooked and golden.
- 11.** Leave the tarte tatin to cool for 15 minutes, then make sure the edges are not sticking, put it on a plate of the right size and turn it over. Pour in the cooking juices if there is any left in the container.
- 12.** Serve warm.
- 13.** It's delicious and beautiful when sprinkled with feta cheese and sprinkled with fresh thyme.
- 14.** You can also add a little Greek yogurt.
- 15.** Feta can be used to flavor the entire cake, but it is better to put yogurt on each plate, similar to ice cream, for each one separately.



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