



ESTABLISHED 1983

WONDAREE RECIPES

SERVES 4

BEETROOT, GOAT CHEESE AND WONDAREE MACADAMIA TART WITH BASIL ORANGE DRESSING

INGREDIENTS

6 roasted baby beetroots, skin removed

100g goat cheese

1 packed (6) puff pastry sheets

Melted butter

100g Wondaree cooking chips

BASIL ORANGE DRESSING:

2 tablespoons extra virgin olive oil

1 tablespoon white wine vinegar

1 tablespoon Dijon mustard

Pinch of salt

Juice and zest of 1/2 orange

1 tablespoon basil leaves, torn

METHOD

Preheat oven to 240°C.

Slice the beetroots evenly into 2-3mm rounds. Layer the puff pastry into three sheets, brushing between the layers with melted butter. Cut out two 10-12cm rounds. Repeat with remaining pastry.

Place the pastry sheets onto a greased baking tray and bake for 20 minutes or until golden brown.

Arrange the beetroot slices onto puff pastry; crumble the goat cheese on top and sprinkle with chopped macadamias and bake for a further 10 minutes.

To make the dressing: Whisk together the oil, mustard, salt, vinegar, zest and orange juice. Stir in the basil.

To serve, put the beetroot tart on a plate and drizzle the dressing around it.