

Recipes extracted from **The Shared Table** by Clare Scrine, published by Smith Street Books.

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<https://www.smithstreetbooks.com/books/the-shared-table/>

## BEETROOT AND LABNEH SAVOURY TART

A beautiful tart is the perfect picnic centrepiece. Roasting the beetroot and finishing it with honey creates the most lovely sweetness, which is offset by the slight sourness of the labneh. This tart is super flexible. Soft feta or goat's cheese would be equally delicious if you can't get your hands on labneh; you could also try other topping combinations, such as roasted tomatoes, pumpkin (winter squash) and pine nuts; garlic and thyme mushrooms with feta; or simply caramelised herby onions with cheddar.

Nailing the pastry is the trick. Make sure the butter is super cold, and leave in some slightly bigger chunks of butter for a lovely, flaky pastry. When handling the pastry, only use your fingertips (because your hands are very warm), and avoid touching the pastry as much as possible. Also, make sure it's seasoned well. Of course, you can also use pre-made pastry, which is a great quick option and quite often vegan too.

Makes 1 tart · leftovers friendly, freezer friendly

### INGREDIENTS:

3 medium beetroot, peeled and cut into thin wedges

2 tbsp olive oil

½ tsp salt

1 tbsp honey

200 g ricotta

zest of ½ lemon

1 egg

100 g labneh

25 g walnuts, roughly chopped

1 tbsp rosemary leaves

### Pastry

225 g plain (all-purpose) flour, plus extra for dusting

75 g chilled butter, chopped

1 tsp salt

1 egg yolk

3 tbsp iced water

#### METHOD:

Preheat the oven to 200°C. Arrange the beetroot slices on a baking tray and drizzle half the olive oil over the top. Sprinkle with the salt and bake for 30–40 minutes, or until the beetroot slices are beginning to soften and crisp up. Remove from the oven and drizzle with the honey. Set aside and keep the oven warm.

While the beetroot is roasting, make a start on the pastry. Combine the flour, butter and salt with your fingertips until small crumbs form. Add the egg yolk and iced water and bring the dough together with your hands into one ball. Place in a bowl and cover with a clean cloth. Chill for at least 15 minutes.

While the pastry is resting, mix the ricotta, lemon zest, egg and a generous sprinkling of salt and pepper together in a small bowl.

Line a round baking tray with baking paper. On a well-floured surface, roll out the pastry dough into a large, thin circle, no more than 5 mm thick. Transfer carefully to the lined baking tray; don't worry if it hangs over the sides of the tray for now.

Pour the ricotta mixture into the centre of the pastry and spread evenly to about 3 cm from the edge. Arrange the beetroot slices on top, then add the labneh, swirling it or placing blobs evenly around. Scatter the walnuts and rosemary over the top. Sprinkle with salt and pepper and drizzle with the remaining olive oil.

Fold the rim of the dough up and over the edge of the filling, then work around the whole tart, crimping the edges up and over.

Bake the tart for 20–30 minutes, or until the pastry is golden brown and cooked on the bottom. Serve hot or at room temperature.