

The logo for Rich's, featuring the word "RICH'S" in white capital letters inside a red, rounded rectangular border.

## BETROOT, FENNEL AND FETA PUFF PASTRY TART

 Prep Time: 15 min

 Cooking Time: 45 min

 Serves: 8

 Difficulty: Easy

### Ingredients

2	Docked Rich's® Premium puff pastry sheet
1	Egg
2	Medium sized bulbs of fennel with fronds
60 g	Butter
20 g	Brown sugar
24	Roasted baby beetroot bulbs
200 g	Danish feta cheese
30 ml	Balsamic Glaze
15 ml	Olive Oil
150 g	Caramelized onions
	Salt, pepper and lemon zest to taste

### Method

1. Thinly slice the fennel bulbs and place on a baking tray.
2. Dot with butter, sprinkle with brown sugar and season with salt and pepper.
3. Roast the fennel for approximately 45mins or until soft and caramelized.
4. Set aside once ready.
5. Place the puff pastry sheet on a lined baking tray.
6. Egg wash the outer edges of the sheet and crimp over to form a lip.
7. Egg wash the crimped edges to seal.
8. Place a silicone mat on top and bake for 20 mins until lightly coloured.

### To Assemble

1. Spread the caramelized onions over the puff pastry.
2. Half the beetroot and arrange on the par-baked puff pastry sheet.
3. Layer with the caramelized fennel.
4. Drizzle with olive oil and bake for a further 10mins or until the pastry is golden brown and flakey.
5. Remove from the oven.
6. Scatter with cubed feta, lemon zest and fennel fronds.
7. To serve drizzle with olive oil and balsamic glaze.
8. Best served with a side salad.

Infinite Possibilities. **One Family.**

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For detailed product information and additional recipes, please visit [www.richs.co.za](http://www.richs.co.za)

