



Pink petty tarts

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

- 180 grams of wheat flour
- 60 grams of cold butter, sliced
- 5-6 table spoons of buttermilk or kefir

Filling:

- 200 grams of baby beetroots, cooked
- 1 egg
- 250 grams of ricotta cheese
- pinch of salt
- 1/2 teaspoon of nutmeg
- 1/2 teaspoon of white pepper
- 3 tablespoons of grated parmesan

Instructions

1. Knead flour with butter till the butter is equally mixed with flour with no big butter chunks.
2. Add buttermilk or kefir to knead uniformed dough. Do not prolong it, too much warm emitted by your hands may spoil shortcrust pastry.
3. Place it in a fridge for minimum 30 min.
4. Meanwhile, mix beetroots, ricotta, egg, nutmeg, white pepper and salt. Use chopper to chop the filling.
5. Take out the dough from the fridge, roll out, place into petty tarts baking trays.
6. Bake 10 min in preheated oven in 180 C degrees.

-
7. Take out from the oven, pour in filling and sprinkle with parmesan cheese.
 8. Continue baking for about 15 min.