

## BEET, RED ONION AND GOAT CHEESE TART

### INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

3 golden beets, boiled and thinly sliced

3 red beets, boiled and thinly sliced

1 very small red onion, thinly sliced

1/4 cup herbed goat cheese, softened

2 tablespoons olive oil

salt and pepper to taste

### DIRECTIONS

Blend flour, sugar and salt in a food processor. Add butter and shortening and pulse until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball and flatten into a disk. Wrap in plastic wrap and chill for 2 hours.

Position rack in lowest third of oven and preheat to 375F. Prepare a cookie sheet with silpat or parchment paper.

Roll crust into a 14 inch round, trimming the edges with a pair of kitchen shears to make them even. Place on cookie sheet and then spread goat cheese on the bottom of the tart. Evenly spread sliced beets over the tart crust. Fold in edges over outer-most area of tart and crimp. Scatter sliced red onion over the entire tart.

Bake for 30-25 minutes, until crust is golden. Immediately upon removing from oven, brush olive oil over the crust and sprinkle with salt and pepper. Serve warm or at room temperature.