

More than 1 hour

Serves 4-6

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Ingredients:

- 3-4 large bulbs beetroot
- 1 onion, finely chopped
- 2 Tbsp (30ml) olive oil
- 2 cloves garlic, chopped
- 6 fresh sage leaves, chopped
- 8 sprigs thyme, leaves picked
- 1 punnet (250g) button mushrooms, chopped
- ⅔ cup (100ml) red wine or vegetable stock
- 50g pecan nuts, toasted and finely chopped
- 3 Tbsp (45ml) each pumpkin seeds and sesame seeds, toasted + extra for topping
- Handful fresh dill, chopped
- Salt and milled pepper
- 1 packet (400g) puff pastry
- 2 packets (100g each) baby spinach, wilted
- 1 egg, whisked

For serving:

- Baby spinach salad
- Ricotta, goat's cheese or cream cheese (optional)

Method

1. Roast or boil beetroot until just cooked through.
2. Drain well.
3. Saute onion in oil until golden, add garlic and herbs and cook for another 2 minutes.
4. Add mushrooms and saute until moisture has evaporated.

5. Add red wine and cook until reduced and most of the liquid has evaporated.
6. Add nuts, seeds and dill and season. Finely chop mixture to create a pesto-like spread.
Cool.
7. Preheat oven to 200°C.
8. Roll puff pastry out on baking paper to about 4mm thick.
9. Layer wilted spinach - making sure excess moisture is squeezed out - and top with mushroom mixture, leaving a 2cm border clean.
10. Arrange beetroot in a strip in the centre. Lift baking paper to bring pastry up over beetroot and pinch to create a seam.
11. Place log seam side down on a lined baking tray. Pinch side of log.
12. Brush with egg and poke 2 holes at the top for the steam to escape.
13. Sprinkle with extra seeds.
14. Chill in the fridge for 30 minutes to firm up. Bake for 30-35 minutes until pastry is golden.
15. Serve with baby spinach salad and cheese, if you like.