

30 minutes (+ pickling time)

Serves 8

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Ingredients:

Pickling liquid:

- 1 cup (250ml) vinegar
- 1 cup (250ml) water
- 1 cup (250ml) sugar
- 2 tsp (10ml) coriander seeds
- 2 tsp (10ml) mustard seeds

Vegetables:

- 3 beetroots, peeled and thinly sliced
- 3 large carrots, peeled and thinly sliced
- 3 medium turnips, thinly sliced
- 10-12 radishes, thinly sliced
  
- 1 packet (400g) shortcrust pastry
- 2 discs (40g each) feta cheese
- 2 tubs (350g) PnP medium-fat cream cheese
- 1 Tbsp (15ml) horseradish
- Glug of olive oil
- Handful chopped dill or parsley
- Micro herbs, for garnishing

Method:

1. Combine ingredients for pickling liquid in a pot.
2. Simmer on medium heat until sugar has dissolved.
3. Remove and cool slightly.

4. Place vegetables in separate bowls.
5. Divide pickling liquid between bowls to cover vegetables and set aside for 1-3 hours.
6. Preheat oven to 180°C and grease a 23cm fluted tart tin.
7. Roll pastry into a 25cm disc and to half its thickness.
8. Line the tart tin, allowing some pastry to hang over the edges.
9. Top with baking paper and baking beans (or dry rice), and blind-bake for 10-15 minutes.
10. Remove baking beans and paper and bake for another 8-10 minutes.
11. Combine feta, cream cheese, horseradish, olive oil and chopped dill or parsley. Season.
12. Spread mixture over pastry base.
13. Cut pickled veg slices in half (so they're half-circles) and layer in an overlapping, fan-like pattern.
14. Garnish with micro herbs.

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