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, fanlike pattern.
- 14. Garnish with micro herbs.

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