

Roasted Beet and Turnip Galette

INGREDIENTS:

- 3 medium sized beets
- 5 small to medium sized red turnips
- 2 tablespoons olive oil
- 1 frozen puff pastry sheet, defrosted in the fridge overnight
- 1/2 cup ricotta
- A few pinches of coarse sea salt
- 1/4 teaspoon smoked paprika

DIRECTIONS:

Trim the beets and turnips, and lay them out on a baking sheet.

1. Drizzle with 1 tablespoon olive oil and a pinch of salt. Roast at 400°F for 20 to 40 minutes depending on size.
2. They are done when fork-tender.
3. Lay out the puff pastry on a baking sheet, pinching the edges to make a little crust.
4. Prick the surface all over with a fork. Blind bake it at 400°F for 5 minutes.
5. Take it out of the oven and spread the ricotta over the whole surface.
6. When the beets and turnips have cooled a bit, peel the skin off.
7. Slice them thinly and layer them over the ricotta.
8. Dust the whole galette with the paprika, then drizzle the galette with another tablespoon of olive oil and a pinch of salt.
9. Bake at 400°F for 15 minutes until the edges are golden.
10. Cut into squares and serve warm or at room temperature.
11. You may wish to drizzle a little more olive oil on each piece before serving, and add another pinch of sea salt.

