

Gluten Free Beetroot and Goats Cheese Cups

Kenwood Multipro Compact Food Processor

Prep time: 30 minutes (plus refrigeration time)

Cooking time: 10-15 minutes

Makes: 24

Gluten Free Plain Flour	100g
Ground Almonds	50g
Rice Flour	250g
Xanthan gum	1 tsp
Salt	1 pinch
Unsalted butter, cubed	125g
Eggs	2
Cooked beetroots, roughly chopped	2
Garlic clove, peeled	½
Greek yogurt	25g (plus additional 2 tbsp to mix into the goat's cheese)
Pomegranate molasses	1 tbsp
Fresh gluten free breadcrumbs	20g
Chopped toasted hazelnuts	20g
Soft goats' cheese, at room temperature	250g
Seasoning	As Needed
Fresh coriander	As Needed

Method

For the Gluten Free pastry cups:

- Fit the knife blade into the Kenwood Multipro Compact Food Processor Bowl.
- Add the gluten free plain flour, ground almonds, rice flour, xanthan gum and salt into the processor bowl, fit the lid, process on max speed for a few seconds to combine the dry ingredients.
- Add the unsalted butter cubes into the processor bowl, fit the lid, process on max speed for 20 seconds until the mixture resembles breadcrumbs, with the machine running add the eggs into the feed tube, stop the machine as soon as the mixture starts to come together.
- Transfer the contents of the bowl onto a worksurface, shape into a ball before wrapping in cling film.
- Refrigerate the pastry for 45 minutes before using.
- Remove the pastry from the fridge 10 minutes before beginning to roll out
- Pre-heat the oven to 190°C
- Lightly grease the insides of two mini muffin trays
- Roll out the pastry on a lightly floured work surface to a thickness of 1/8 inch.
- Cut out 24 x 1-1.5 inch circles.
- Place the circles into the mini muffin tins and pat to mould.

- Bake in a pre-heated oven for 10 minutes.
- Allow the pastry cups to cool for 5 minutes.
- Carefully remove the pastry cases from the tins, set aside to cool on a cooling rack.

For the Beetroot and Goat's Cheese filling:

- Fit the knife blade into the Kenwood Multipro Compact Food Processor Bowl.
- Blend the beetroot, garlic, Greek yogurt, pomegranate molasses, fresh breadcrumbs and hazelnuts with a pinch of seasoning, to form a coarse paste.
- In a separate bowl, mix the goat's cheese with two tablespoons of Greek yogurt, then spoon into a piping bag. Pipe into the croustade cups, half filling each one.
- Top with small spoonful of the beetroot paste, and garnish with fresh coriander. Serve immediately.
- If prepared in advance the beetroot paste will last in the fridge, covered, for up to 2 days.