

POPPY'S ISLE OF WIGHT

# BEETROOT & GOATS CHEESE PIE

## INGREDIENTS

- pack of shortcrust pastry (500g)
- unsalted butter (25g)  
(plus extra for greasing)
- 2 large red onions, finely sliced
- 3 tbsp cider vinegar
- 1 heaped tbsp cumin seeds
- cooked beetroot (250g), cut into small cubes
- goats cheese (250g), cut into slices

**SERVES 4**

## PREPARATION

20 minutes

## COOKING

50 minutes

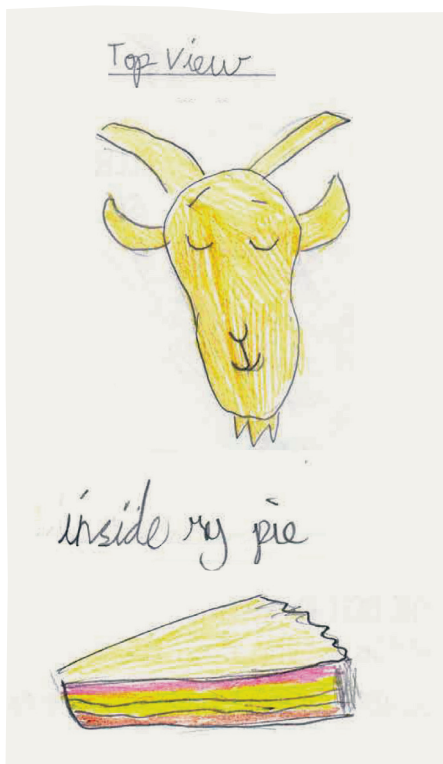
## ESSENTIAL EQUIPMENT

- A pie dish, approx. 22cm round and 5cm deep, ideally made of metal
- Rolling pin



POPPY'S DELICIOUS  
PIE CELEBRATES THE  
FANTASTIC INGREDIENTS  
GROWN AND MADE ON  
THE ISLE OF WIGHT

WINNING  
RECIPE!



## STEP 1

**Preheat the oven to 200°C (180°C fan)**

**STIR** Melt the butter in a medium-sided saucepan. Add the sliced onion and cumin seeds, and cook for about 10 minutes until the onions are soft.

Stir in the vinegar and season to taste with salt and plenty of black pepper. Turn up the heat and cook (stirring often) until almost all the liquid has been absorbed. Add the beetroot cubes, stir well and remove from the heat.

Grease the inside of the pie dish with a little butter.

## STEP 2

**ROLL** On a floured surface, roll out two-thirds of the pastry to the thickness of a £1 coin.

Place the rolled pastry in the pie dish (so it covers the bottom and sides), and press the pastry into the dish's corners if necessary.

Put half the goats cheese in the bottom of the pie, then add the beetroot mixture as a layer, pushing it into the corners. Add the remaining cheese as a final layer.

Moisten the pastry on the rim of the pie dish with a little water.

## STEP 3

Roll out the remaining pastry. Cut it to just larger than the pie dish and lay it over the pie filling. Using the back of a fork, press the pastry lid down into the pastry below it, crimping the edges to seal. You should have some excess pastry left. Roll this out to £1 coin thickness.

**DECORATE** Cut out pastry shapes to make a goat's head (using the design in the picture). Moisten the back of the shapes with water, and lay them on top of the pie. Cut a few holes in the lid around the edge (so steam can escape).

Bake for 30-40 minutes until the pastry is golden. Remove from the oven and allow the pie to cool. This is nice served warm or at room temperature.