



SUMMER COCKTAILS AND CANAPÉS

With Chivas Brothers

Beetroot and puff pastry galettes with goat's curd and hazelnuts

Serves 4

- 1 x packet of ready rolled puff pastry
- 1 x large red beetroot
- 50g of goats curd or goats cheese
- 40g of hazelnuts

Pre heat oven 250oc

Cut 40mm rounds from ready rolled puff pastry prick holes in the pastry using a fork. Place on a flat baking tray lined with grease proof paper, put another piece of grease proof paper on top of the pastry and another flat baking tray on top of that. Imagine the pastry is the filling in a baking tray sandwich. Place tray in the pre heated oven for 12-15 mins. Cool.

Slice pre cooked red beetroot (you can purchase pre cooked or cook at home). The beetroot should be cut to match the size of the pastry disk. (Approx. 10mm thick). Place disk of beetroot onto puff pastry add a dollop of goats curd to the centre and a pinch of crushed hazelnuts.