

INGREDIENTS

2 pack Garden Gourmet Sensational Fillet Pieces Mediterranean Seasoning

300g pre-cut pumpkin cubes

2 to 3 boiled red beets

1 tsp grated lemon zest

1 cup of beetroot cress, sprouts and roasted pumpkin seeds

1 tbsp chopped parsley

1 tbsp pomegranate seeds

1 tbsp dark olive tapenade (ready-made)

1 tbsp tomato tapenade (ready-made)

2 tbsp basil pesto

One sheet of puff pastry of approx. 25x36cm

Salt

Pepper

CULINARY TIP

Delicious stress-free Christmas appetizer

Make the tartelettes and tapenade and beetroot wedges a day in advance. So you can bake the fillet pieces and finish the tartelettes just before serving



These holly jolly vegan tartelettes will be perfect as a Christmas starter, even better with our Sensational Marinated Pieces. Try them yourself!

PREPARATION

1. Prepare the base of the tartelettes

Roll out the dough a few cm larger/thinner and let it rest for 10 minutes. Meanwhile, grease the tartelette molds with a brush with oil and dust them lightly with some flour.

2. Put the dough in the molds

Cut out dough slices with the pastry cutter and divide them into the tartelette molds. Fill them nicely into the corners and up to the edges. Now place a piece of baking paper in each mold that is higher than the edges and fill them with raw beans, evenly distributed over the entire mold. Put them in the fridge for about 30 minutes. Meanwhile, preheat the oven to 180°C.

3. Bake the tartelettes

Bake the tartelettes incl. bean filling in the middle of the oven for about 20 to 25 minutes until golden brown and crispy. Remove the parchment paper and beans and let them cool.

4. Prepare the pumpkin tapenade

Arrange the pumpkin cubes on a baking tray and sprinkle with a few tbsp. water. Bake them in the oven (180°C) without coloring for about 20 minutes. Turn every now and then. Let cool and mash with a fork. Mix the mashed pumpkin with the parsley, olives and tomato tapenade and season with lemon zest and salt and pepper.

5. Carry on with the filling of the tartelettes

Cut the beets into wedges and fry the Sensational pieces in the frying pan according to the instructions on the package.

6. Assemble the tartelettes

Spoon an approx. 1cm layer of pumpkin tapenade into the tartelettes and arrange beet wedges and sensational fillet pieces on top. Sprinkle with pesto and garnish with pomegranate seeds, pumpkin seeds, beetroot cress leaves and a handful of beet sprouts.

7. Time to enjoy!

Serve immediately

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