



A *Beta*  
mushroom  
& 3 cheese  
tart

*Beta*  
Spuds

Rodeo Spuds

For a  
**Taste**  
of something  
Beta



## Rodeo Red

Red skin and creamy flesh  
make the perfect fluffy spud:



**Bake**



**Boil**



**Salad**

### Tart ingredients:

- 1x 375g sheet frozen puff pastry (thawed)
- 150g Brie
- 125g spreadable cream cheese
- 1/2 cup Parmesan
- 3 medium Rodeo reds, peeled and thinly sliced 2mm
- 3 Portobello mushrooms, peeled and sliced thinly
- 1 tbsp Extra Virgin Olive Oil
- Sea salt and cracked black pepper
- 4 sprigs rosemary, removed from stem and roughly chopped

### Method:

Pre-heat the oven to 180 °C fan-forced. Place the pastry on a lined oven tray. Using a sharp knife, gently score a 2cm border around the edge of the pastry. Spread a thin layer of cream cheese inside the border. Place the potatoes, oil, salt and pepper in a medium bowl and toss. Next, layer the entire right hand side with 1 row of potato. Follow this with a row of mushroom and alternate until covered. Dot the tart with Brie and sprinkle with Parmesan. Cook for 20-30 minutes until the base of the pastry is cooked and potatoes are starting to crisp. Sprinkle with rosemary to serve.

buy  
west  
eat  
best

WA grown and produced, Beta Spuds are surprisingly healthy with virtually no fat, far less carbs than you think and more nutrients, vitamins and minerals than many superfoods. You can enjoy this recipe and many more without the guilt!

Learn more at  
[betaspuds.com.au](https://betaspuds.com.au)