Beet and White Bean Oat-Cracker Board

24 medium oat crackers with about 800 g beet-bean smash and cucumber topping; 2 crackers per buffet portion | Active 45 min | Cook 25 min | Total 135 min (cold service and transport) | Cold-travel planning: 135 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 1 cup (120 g) all-purpose flour
- 1 1/3 cups (120 g) rolled oats
- 1 tbsp (15 g) sesame seeds
- 1/2 tsp (3 g) fine salt for crackers
- 2 tbsp (30 ml/28 g) olive oil for dough
- 1/3 cup plus 1 tbsp plus 1 tsp (100 ml) water
- 2 cans white beans, drained and rinsed to give 17 oz (480 g)
- 9 oz (250 g) plain ready-to-eat cooked beetroot, drained and blotted
- 2 tbsp (30 g) tahini
- 2 tbsp (30 ml) lemon juice
- 1 tbsp (15 ml/14 g) olive oil for spread
- 1/4 tsp (1.5 g) fine salt for spread
- 1 cucumber, seeded and finely diced, 200 g prepared weight
- 1 tbsp (15 ml) cider vinegar
- 1/4 tsp (1.5 g) fine salt for cucumber

Set out

Oven, Two baking sheets, Parchment paper, Rolling pin, Mixing bowl, Knife or pastry wheel, Wire rack, Food processor, Small colander, Two cold serving bowls with clean spoons, Cooler with ice packs, Small plates for the broad topped crackers, Two separate clean serving spoons

Allergens

Wheat, Sesame. Check labels and substitutions.

Make it

1. Heat the oven to 375°F (190°C). Mix flour, oats, sesame and cracker salt. Stir in the 30 ml oil and 100 ml water to make a firm dough. Rest 10 minutes. Divide in half and roll each between parchment to a 9 1/2 in/24 cm square, about 1/8 in/3 mm thick. Transfer each bottom parchment and dough square to a sheet.

2. Score each square into 12 rectangles in a 3-by-4 grid. Bake 12 minutes, swap sheets and separate along the score lines. Bake 8-12 minutes more until crisp and lightly browned, with no soft dough in the center. Cool completely on a rack for at least 20 minutes.

3. Blend the beans, cooked beetroot, tahini, lemon juice, 15 ml oil and spread salt until thick and nearly smooth. Transfer shallowly, cover and refrigerate to 40°F (4°C) or below, allowing at least 1 hour.

4. Toss the diced cucumber with vinegar and cucumber salt. Leave 10 minutes, then drain thoroughly and refrigerate. At the table, allocate all the spread and cucumber across 24 crackers, 2 per portion. Assemble only the amount about to be eaten, using separate clean spoons for each topping.

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Bring it

Pack crackers in a dry rigid box. Carry spread and cucumber in separate sealed cold containers in a cooler at 40°F (4°C) or below, plus two serving spoons. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

No host appliances are needed. Allow 4 minutes to set the two topping bowls over ice and place a few crackers on a tray. Build one sample cracker, then keep the rest dry for guests to assemble.

Make it yours

The beet color brings a winter table to life without themed decorations. Use the tomato version for a summer birthday, keeping the same two-cracker portion and cold-bowl arrangement.

Ingredient labels

Oats may have cereal cross-contact. Check tahini and canned-bean labels; the seed variation still requires individual label and cross-contact checks.

A useful detail

The 135-minute total includes the dough rest, rolling two sheets, baking and cooling, plus a full chilling allowance for the spread. The cracker dough contains raw flour until fully baked; do not taste it before cooking.

Another way

Replace sesame seeds with 15 g sunflower seeds chopped finely; replace tahini with 30 g smooth sunflower-seed butter. Check all labels before offering this to someone with a sesame allergy.

Use 200 g seeded and finely diced firm tomato instead of cucumber; drain it just as thoroughly after the short vinegar stage.

Keep it well

Keep fully cool dry crackers in a sealed container for up to 3 days for quality. Refrigerate spread and drained cucumber separately at 40°F (4°C) or below; use spread within 3 days and cucumber within 1 day for texture, respecting earlier package dates. Do not store assembled crackers for later service. Respect the combined travel-and-display limit in “Bring it.”