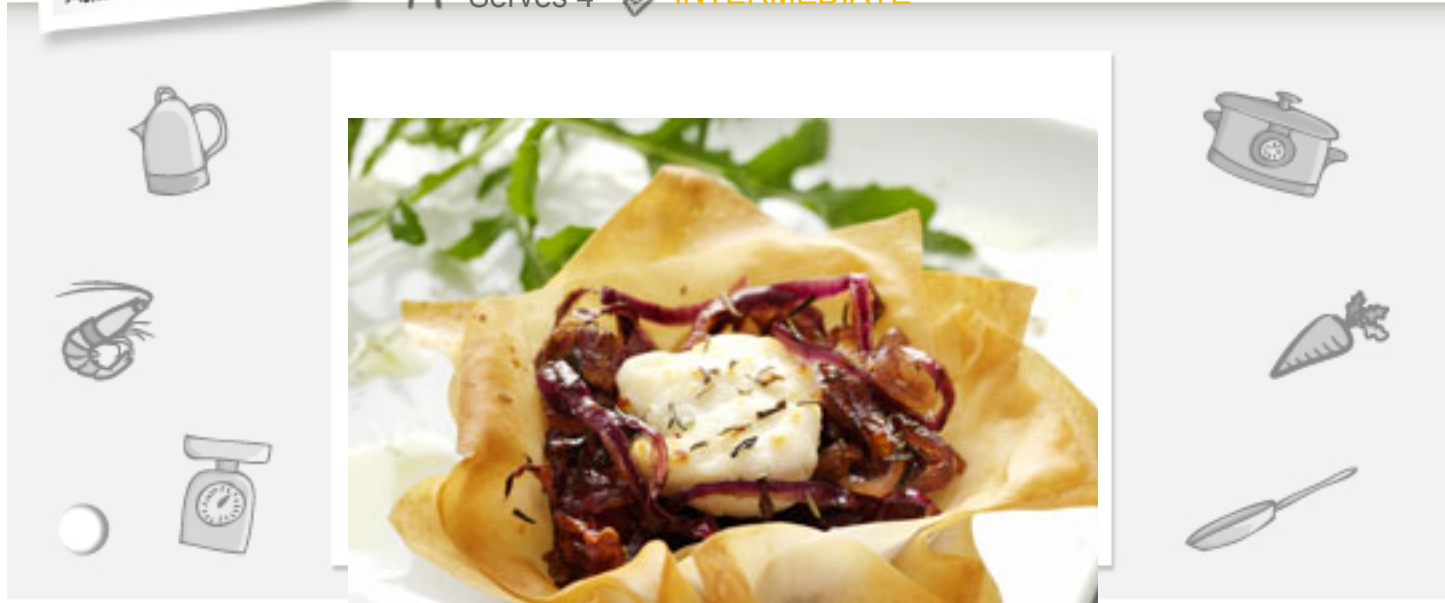




Caramelised Onion, Goats Cheese & Thyme Tarts

Serves 4 ✓ INTERMEDIATE



Ingredients

- 50 g (2 oz) butter
- 2 small red onions, thinly sliced
- 2 tsp brown sugar
- 1 tbs balsamic vinegar
- 1 tbs Thyme
- 1/4 tsp Garlic Granules
- 2 sheets ready rolled filo pastry
- 175 g (12 oz) goats cheese
- 1 tbs olive oil

Method

STEP 1

Pre-heat the oven to 220°C, 435°F, Gas Mark 7. Melt half the butter in a saucepan over a medium heat. Add the onions and cook for 25-30 minutes until soft and golden. Stir in the sugar, balsamic vinegar, Thyme and Garlic Granules. Leave to cool.

STEP 2

Melt the remaining butter. Unroll the pastry sheets and cut each one into four. In a patty tin, layer two quarters on top of each other, brushing lightly with butter between the sheets and on top. Spoon 1/4

of the onions into the centre and set aside.

STEP 3

Repeat with the remaining pastry and onions to make 4 tarts. Place a slice of cheese on top of the onions on each tart. Lightly brush the edges of the pastry with butter.

STEP 4

Chill for 30 minutes. Bake for 15-20 minutes, until the pastry is golden and the cheese is melting. Serve with a few rocket leaves.