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Recipe: Goats Cheese And Tomato Tarts

Ingredients

3 red onions
2 cloves of garlic
Olive oil
3 tablespoons of beef stock
A few sprigs of fresh thyme
Salt and black pepper
20 baby plum tomatoes
Fresh basil
500g pack of ready made puff pastry
150g goats cheese
1 egg
A splash of milk
Servings
8
Person

Preparation

1. Peel, halve and finely slice the red onions. Peel and finely chop the cloves of garlic.
2. Gently saute the onion in 2 tablespoons of olive oil, add the garlic and cook on a low heat for 15-20 minutes, stirring occasionally. Stir in the hot stock, add thyme leaves and season with salt and pepper then cook for a further 10 minutes.
3. Preheat the oven to 200 degrees, 180 degrees fan oven. Line 2 baking sheets with baking parchment.
4. Halve the tomatoes and place in a bowl with a tablespoon of olive oil and a little chopped basil and then season with salt and pepper.
5. Cut the block of pastry in half. Roll it out quite thinly on a floured surface and cut it into 4 squares. Repeat with the other half of the pastry.
6. With a sharp knife, score a line all around about a centimetre inside the edge of each square. Prick the centre of the tarts with a fork.
7. Divide the onion mixture between the 8 tarts, crumble on the goats cheese and then push 5 pieces of tomato, cut side up, into the goats cheese.
8. Beat the egg with a splash of milk and brush on to glaze the edges of the tarts. Place them on the baking sheets and bake for about 20 minutes.
9. Garnish with a little chopped basil and serve whilst still warm.

Cooks Note

Individual flaky pastry tarts filled with tangy goats cheese and baby plum tomatoes on a red onion base. Enjoy this little savoury treat warm from the oven, with a fresh green salad on the side.