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Posted on 22 November 2017

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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.

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