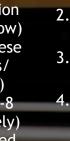


Red Onion & Goat's Cheese Tartlets Ingredients Method

1 packet of puff pastry - thawed naturally
1 quantity of red onion marmalade (see below)
7oz/200g goat's cheese
Semi dried tomatoes/
cherry tomatoes (12)
Fresh basil leaves (6-8
leaves-shredded finely)
Egg wash (1 egg mixed with a little milk)

Red Onion Marmalade: 4 medium red onions peeled and thinly sliced 3oz/75g brown sugar 3 tbsp red wine 3 tbsp red wine vinegar 1 teaspoon of oil



- 1. Roll out some of the puff pastry and cut out large discs with a biscuit cutter.
- 2. Grease a 12 cup muffin tray and secure a disc of puff pastry in each cup.
- 3. Place one sun dried tomato and a little of the shredded basil in the bottom of each.
- 4. Spoon in a little of the red onion marmalade not too much because it tends to leak enough to come almost to the top of the tin.
- 5. Place one thin slice of the goat's cheese on top, press down gently and season with a little black pepper.
- Bake for 15-18 minutes or until the pastry is golden brown and the cheese and onion mixture is bubbling.
- 7. Remove from the tin with a palette knife and serve immediately with some salad leaves.
- 8. In a large pot place the onions and the oil over a high heat.
- 9. Continue to stir the contents to move the onions around and prevent them from sticking.
- 10. As the onions begin to colour and soften (after about 3 minutes) add in the brown sugar and continue to stir.
- 11. The sugar will begin to soften and will coat all of the onions.
- Allow the softened sugar to come to the boil gently.
- 13. Next add in the red wine and the red wine vinegar.
- 14. Allow the mixture to come to the boil and then simmer for about 10-15 minutes or until all of the liquid has evaporated off.
- 15. Make sure that you stir it occasionally to prevent anything sticking to the base of the pot.
- 16. Transfer to clean sterilized jars and store in the fridge for up to 4 weeks.



