



## Red Onion & Goat's Cheese Tartlets

### Ingredients

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

### Method

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.
6. 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.
12. 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.

