

ONION, GOAT'S CHEESE & SALTED CARAMEL TARTE

A sophisticated sweet-savoury dish.

Ingredients

Serves 4

Puff pastry

3 onions, sliced

1 tbsp butter

1 tsp thyme

2 tbsp salted caramel sauce

Goat's cheese

To serve:

Peppery Green Salad

A crisp white wine



Slowly cook the sliced onions in butter over a low heat until they become deeply golden, soft, and sweet this can take around 25–30 minutes, but it's worth the patience. Stir in the thyme and salted caramel sauce, allowing everything to become glossy and richly savoury-sweet.

Spread the mixture over a sheet of puff pastry, crumble over generous pieces of goat cheese, and bake at 200°C until the pastry is crisp and puffed and the cheese is lightly golden.

The finished tart is rich, flaky, and beautifully balanced: the sweetness of the onions and caramel contrasts with the tangy goat cheese and buttery pastry, making it perfect served warm with a peppery green salad and a glass of wine.

Enjoy!