



JERNEJ KITCHEN

ONION AND CHEESE PUFF TARTS

Super easy to make and the honey glazed onions are just pure joy.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 15 | MINUTES |
| BAKE: | 20 | MINUTES |

ONION AND CHEESE PUFF TARTS

- 2 small red onions
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- 2 tbsp honey, floral or acacia
- 1 tbsp olive oil
- 1/2 star anise
- 2 sprigs thyme
- 20 ml port wine or any other sweet wine
- 100 g mozzarella cheese
- 150 g puff pastry
- 1 egg

TOOLS AND EQUIPEMENT

- saucepan
- kitchen knife
- rolling pin
- baking tray
- parchment paper

ONION

Peel and cut the onions into quarters. Heat the honey in a medium size saucepan over low heat, add the olive oil, star anise, thyme and onion quarters. Increase the heat to medium-high and cook for about 2 minutes.

ADD THE WATER AND WINE

Pour 30ml of water into the saucepan with onions, season with salt. Lower the heat and cook for about 5 - 10 minutes. Pour in the Port (or Madeira or any other sweet wine), increase the heat and boil for a minute, so that the alcohol evaporates. Remove from the heat and let it cool completely.

BAKE

Preheat the oven to 190°C/380°F. Line a large baking sheet with parchment paper. Roll out the puff pastry into a rectangle about 20cm x 30cm (8 x 12 inch), thickness 2-3 mm (1 inch). Brush with an egg wash. Cut the rectangle into four smaller rectangles (about: 10cm x 15cm (4x 6inch). Prick the dough all over with the tines of a fork, leaving a 1,5cm edge around your rectangle. Assemble the dish by filling the base of the pastry case with the onion topping, then laying pieces of mozzarella cheese over. Sprinkle with fresh thyme. Bake for 20 minutes.

TIP

You can freeze your puff pastry for 5 - 10 minutes, before cutting onto small rectangles. If you cut the puff pastry warm, you will compress the layers of dough and the pastry won't rise as much as it could.

SERVE

If you are serving this dish as a main dish, double the