

## Red Onion & Cheese Tart

### Ingredients:

- 25g butter
- 2 large red onions
- 2 tablespoons brown sugar
- 2 tablespoons Balsamic vinegar
- 1 block Puff pastry
- 100g cheddar, mozzarella, feta or goats cheese
- 100g pitted black olives



### Method

1. Preheat the oven to 200oC.
2. Peel and thinly slice the red onions. Slice or grate the cheese and cut the olives in half.
3. Heat the butter in a pan and add the onions. Add a pinch of salt and fry for about 10mins until caramelised.
4. Add the sugar and balsamic vinegar and cook for a further 5 mins until the juices are syrupy. Leave to cool.
5. Roll out the pastry to fit an oblong baking tray.
6. Cover the pastry with the caramelised onions and scatter the cheese and olives on top.
7. Bake for 15 – 20mins until the pastry is risen and golden and the base is crisp. Cut into squares.

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