

## Three cheese and caramelised red onion tart

Will make 2 small tartlet cases or 1 x 7"-8" tin approx.

### Ingredients

#### **Pastry**

100g plain flour

50g margarine

Pinch salt

Cold water

#### **Filling**

100ml milk

½ tsp mustard

Pinch cayenne pepper

Salt & cracked black pepper to season

2 eggs

20g feta/20g cheddar/20g mozzarella

1 tablespoon butter

½ red Onion

½ tbsp. brown sugar

### Method

1. Preheat oven is on 180oC, gas mark 5
2. Rub the margarine into the flour with your fingertips to form breadcrumbs, add 2 tablespoons of water, mix gently with a spoon, and then make into a ball.
3. Cover with cling film and place in fridge.
4. Heat frying pan on **LOW** heat, add butter, chop onion into ½ circles/rings
5. Add to pan and continue to cook on a low heat for 10 mins, **this should be the lowest setting on the smallest hob possible**, you want to soften but not colour the onions
6. Meanwhile, flour your worktop, roll out pastry to size of tin plus sides and line the tin with pastry.
7. Put a layer of foil or greaseproof paper over the pastry and fill with baking parchment or dried peas.
8. Blind bake for 10- 15 mins
9. Meanwhile, add ½ tablespoon brown sugar to the onion mixture cook until syrupy.
10. In a bowl /jug mix together the egg, cream, mustard, cayenne & seasoning, whisk with a fork.
11. Collect pastry from the oven, layer onions on bottom of tart case & crumble on cheese. Pour on the milk and egg mixture. Place into oven – 15-20mins until cooked in the middle.

