

Caramelized Onion Tart with Gorgonzola and Brie

Ingredients;

- 8 oz frozen puff pastry (defrost a couple of hours in fridge)
- 2 Tbsp Olive oil
- 4 Cups of sliced onions (slice in ¼ inch thick slices and rings)
- 1 Tbsp brown Sugar
- 2 Tbsp balsamic vinegar
- ½ tsp salt
- ½ tsp pepper
- 2 ozs chilled Brie Cheese, rind removed and diced small
- 2 ozs Gorgonzola or other blue cheese diced or broken into small pieces
- 2 Tbsp fresh tarragon

Method

1. Heat oil in large deep pan over med- high heat. Add onions and cook for about 10 mins until wilted and starting to brown but not burnt. Add sugar, vinegar, salt and pepper. Reduce heat and cook gently, uncovered for 10-25 mins or until richly caramelized. Add a little water if the onions look like they are drying out. Allow to cool.
2. Roll pastry into a 10-to 14 inch rectangle Place pastry on a baking sheet lined with parchment paper. Prick with a fork all over to prevent the pastry from forming big bubbles while baking.
3. Spread onions over pastry, all the way to the edges of the pastry, Dot with the cheeses. Sprinkle with tarragon. Refrigerate if not baking immediately. May be made earlier.
4. Bake in a preheated oven at 400 degrees for 18-20 mins or until cheese has melted and pastry is crispy. Cool for 5 mins and cut into wedges or squares to serve and enjoy.

From: Simply recipes.com

Reference: Ethel Vincent-Lambert