

Caramelized Onion & Cheese Tarts



Ingredients:

- 1 sheet puff pastry (thawed)
- 2 large onions, thinly sliced
- 1 tbsp butter + 1 tbsp olive oil
- 1 tsp sugar
- 1/4 tsp salt
- 1/2 tsp balsamic vinegar (optional)
- 1/2 cup ricotta or crème fraîche
- 1/2 cup shredded gruyère or feta
- 1 egg (for egg wash)
- Fresh thyme or oregano for topping

Instructions:

1. In a pan, heat butter + olive oil. Add onions, salt, and sugar. Cook low & slow ~25 mins until golden. Stir in balsamic.
2. Cut puff pastry into rounds or squares. Lightly score a border (don't cut through).
3. Spread ricotta inside the border. Add onions, then cheese.
4. Brush pastry edges with egg wash.
5. Bake at 400°F (200°C) for 15–18 mins until golden.
6. Top with fresh herbs & flaky salt.