

Caerphilly cheese, red onion and pepper tart



Serve this moreish tart with a crisp green salad for a light lunch or make individual ones as a starter.

Serves 6 | **Prep** 20 minutes | **Cook** 20 minutes

Ingredients

1 tablespoon olive oil
15g butter
2 large red onions, finely sliced
2 tablespoons light muscovado sugar
3 tablespoons balsamic vinegar
450g ready-made puff pastry
100g Caerphilly cheese, crumbled
½ red and ½ yellow pepper, sliced
75g black olives, pitted and chopped (optional)
1 tablespoon olive oil
shredded basil leaves, to garnish

Method

- 01** Preheat the oven to 200°C/fan oven 180°C/Gas 6.
- 02** Heat the butter and oil in a pan and add the onions. Season with salt and pepper and fry for about 10 minutes, until caramelised. Add the sugar and balsamic vinegar and cook for a further 10 minutes, until the juices are reduced and syrupy. Leave to cool.
- 03** Roll out the pastry on a floured surface and use to line a 30 x 22cm baking tray.
- 04** Cover with the onion mixture and scatter over the cheese, peppers and olives. Drizzle over the olive oil.
- 05** Bake for 20 minutes until the pastry is risen and golden and the base is crisp. Scatter over the basil leaves and cut into six.