

ROASTED ONION AND TWO CHEESE TART

4 Small brown onions, peeled, cut into 1cm slices. - 400g shallots, peeled, halved - 2tbs olive oil
Sea salt and freshly ground black pepper - 2 sheets frozen shortcrust pastry, thawed. - 150g double
Gloucester, cut into small cubes. (I used a strong tangy cheddar cheese) - 100g blue cheese crumbled. -
5 eggs lightly beaten
1/3 cup thickened cream - 2 tbs horseradish cream - 2tspns thyme leaves

METHOD

Preheat oven to 200c fan forced (220c conventional) Put onion and shallot in a roasting pan. Drizzle with oil and season with salt and pepper. Roast for 20-25minutes, turning 1-2 times, until golden and tender. Set aside to cool for 15 minutes.

2. Meanwhile, line base and side of a 3cm-deep base fluted tart tin with pastry. Trim excess pierce base with a fork 6-8 times and refrigerate for 10 mins.

3. Cover pastry base with a large sheet of baking paper and half-fill with pastry weights or raw rice and put on an oven tray. Blind bake for 15 minutes. Remove paper and weights and bake for a further 10 mins. or until light golden. remove from oven. Reduce oven temp. to 180c fan forced or 200c conventional.

4. Scatter cheese, roasted onion and shallot over the base of warm tart. Put the eggs, cream, horseradish and thyme in a medium bowl and whisk to combine. Season with salt and pepper, then pour egg mixture over the onion mixture. Bake in the oven for 30- 45 minutes or until set. Leave to stand in the tin for 15 minutes. Serve warm or at room temperature.