

Shallot & Goats Cheese Tart

Short crust pastry

500g Plain flour
250g Butter
1 Egg
1tblspn Milk
Salt

Filling

1qty Onion marmalade (see other recipe)
15-20 Banana shallots
Salt & pepper
Oil
500g Goats cheese



Make pastry rubbing butter into flour with the salt until you have a breadcrumb texture. Add egg & milk to bind. Wrap in cling film and rest for 1 hour.

Slice shallots and sweat down in a little oil and lightly caramelize.

Line flan ring with pastry and bake blind for 15 mins at 180oC. Remove foil or greaseproof and baking beans, return to the oven for 5 mins.

Spread the onion marmalade onto the base, add shallots on top and finally crumble the goats cheese on top.

Reduce oven temperature to 160oC and bake for 15-20 mins.

Glaze under grill or blow-torch. Serv with rocket leaves.