



MARCH 2025

# cherry tomato tartelets with caramelised onion

Makes 4 tartlets

## Ingredients

1 punnet sweet cherry tomatoes  
2 red onions  
1 tbsp brown sugar  
2 tbsp balsamic vinegar ( can be substituted  
for 1 tbsp balsamic glaze)  
10 springs of thyme freshly picked off the stem  
3 tbsp olive oil  
1 sheet Borg's puff pastry  
fresh goats cheese to crumble on top

## Method

1. Begin by preheating your oven to 200 degrees Celsius. Next slice the red onions thinly then add to a frying pan on medium high heat with olive oil. Cook, stirring regularly for 8-10 minutes until soft and beginning to go golden, then add balsamic vinegar, brown sugar, half of the thyme and a generous pinch of salt and pepper. Turn heat to low and cook for 2 more minutes until jammy.
2. Slice all the cherry tomatoes in half and arrange them in 4 neat separate piles on a baking tray lined with baking paper, then spoon the caramelised onions on top of each pile. Sprinkle your piles with salt, pepper and the remaining fresh thyme.
3. Cut your pastry sheet into 4 quarters, then using the pastry, cover each pile of tomatoes and onions like a blanket tucking everything in neatly.
4. Bake in your oven for 15 minutes or until the pastry is golden throughout.

