



Fetta tart with caramelized onion

Shopping list:

- 250 gram plain flour
- 125 grams unsalted butter, finely chopped
- 1 egg, chilled
- 300 grams Danish fetta
- 300 grams finely sliced onion
- ¼ bunch thyme, finely chopped
- 50 grams unsalted butter
- 3 cloves fresh garlic, crushed
- 6 eggs
- 120ml cream
- Salt & cracked black pepper

Method:

1. Combine the plain flour, finely chopped unsalted butter in a food processor and blitz until it resembles cake crumbs, pour into a bowl then add the egg and combine with your hands until it has come together. Knead for 2 minutes then wrap in glad wrap and let rest for 2 hours in fridge before rolling out.
2. In a non-stick fry pan on high heat with a little vegetable oil fry the sliced onion until it has caramelized and golden brown. Set aside to cool.
3. In a bowl whisk together the eggs and cream until they are light and frothy. Season with salt and pepper, and add the chopped fresh thyme.
4. Roll out the pastry thin and line a fluted tart base, then blind bake this at 180c for 8-10 minutes or until slightly brown around the edges. Remove the rice then bake again for approximately 2 more minutes then let cool.
5. Pour the egg and cream mix into the tart shell. Sprinkle over all the caramelized onion, then finally crumble over the top the Danish fetta.
6. Bake in the 170C oven for approximately 10-15 minutes or until cooked through.

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