

Caramelized Onion and Goat Cheese Tart

A savory tart filled with caramelized onions and creamy goat cheese, perfect for a main dish.



Main Dish

45 min

Total time

Easy

Difficulty

380

kcal / serving

Ingredients

- 1 sheet of puff pastry
- 2 large onions, thinly sliced
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 teaspoon sugar
- Salt and pepper to taste
- 4 ounces goat cheese, crumbled
- Fresh thyme leaves for garnish

Steps

- 1 Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.
- 2 In a large skillet, melt the butter and olive oil over medium heat. Add the sliced onions and cook until they start to soften, about 5 minutes.
- 3 Sprinkle the sugar over the onions and continue cooking, stirring occasionally, until the onions are caramelized and golden brown, about 20 minutes. Season with salt and pepper.
- 4 Roll out the puff pastry sheet on a lightly floured surface and transfer it to the prepared baking sheet. Prick the pastry with a fork to prevent it from puffing up too much.
- 5 Spread the caramelized onions evenly over the puff pastry, leaving a small border around the edges. Crumble the goat cheese over the onions.
- 6 Bake in the preheated oven for 20-25 minutes, or until the pastry is golden brown and the cheese is melted and bubbly.
- 7 Remove from the oven and let cool slightly. Garnish with fresh thyme leaves before serving.