



COLLIER'S CHEDDAR & RED ONION TART

Ingredients

400G SHORT CRUST PASTRY,
3 MEDIUM RED ONIONS, FINELY SLICED INTO HALF
RINGS,
1 STICK OF ROSEMARY, FINELY CHOPPED,
15G BUTTER,
5 CLOVES OF GARLIC, PEELED,
3 EGGS, BEATEN,
140 ML OF MILK,
140ML OF DOUBLE CREAM,
100G COLLIER'S CHEDDAR, GRATED

PREPARATION & COOKING

Preheat oven to 190°C

Roll out the pastry to about the thickness of a pound coin and line a 25cm flan case.

Put some baking parchment over the base of the pastry & pour in some baking beans.

Bake at 190°C for 20 mins or so until golden.

Remove the baking beans & paper. Put back into the oven for another 5-6 mins until the base is browned.

Remove from oven & allow to cool.

Turn the oven down to 140°C.

Sauté the sliced red onions and rosemary off in the butter until soft and translucent. (This will take about 20 mins).

In another pan add the peeled garlic cloves & cover with cold water. Bring to the boil & simmer for 15 mins until soft. Remove & cool.

Now mix the eggs, milk and cream together and season, with salt and pepper.

Lay the sautéed onions & rosemary in the base of the tart. Slice the cooked garlic into thin slices and add to the tart. Sprinkle over half of the Colliers Cheddar Cheese. Pour in the egg mixture & sprinkle over the rest of the cheese.

Bake for 30 - 35 mins until just set.

Remove from the oven & allow to cool for 30 minutes before trimming the edges off the pastry from the tart.

Serve at room temperature

VIEW STEP BY STEP
VIDEO ONLINE
COLLIERSCHEESE.COM