

Recipe- Carmelized Onion and Goat Cheese “Tartlets”

Adapted from SeriousEats.com, Carrie Vasios Mullins

Ingredients: (about 15-20 pieces)

Olive oil	2 Tbs	Black pepper	½ tsp
Onions, roughly chopped or sliced	3 med.	Puff pastry, thawed	1 sheet*
Salt	to taste	Fresh thyme, minced	1 Tbs
Goat cheese, soft (room temperature) (Coach Farms, etc)	8 oz		

*1/2 of a 17.3 oz box (Pepperidge Farms, etc)

Method

Heat a large sauté pan over medium heat, add olive oil; then add onions. Watch closely and adjust heat as needed to prevent burning. When nearly caramelized (this will take a while, 40-50 minutes or more), taste and add salt to season. Continue to cook until nicely amber-colored and all pieces have become soft. Set aside and cool to room temperature. Place goat cheese in a smallish bowl and add pepper; stir until cheese is soft and easily spreadable.

Assemble and Bake ‘tartlets’

Preheat oven to 375°F. Line a baking sheet (about 12 X 18”) with parchment paper or heat-proof pad (eg “Sil-Pat”, etc.). Open or unfold the thawed sheet of puff pastry. Most of these will be, when opened, about 12” square. If that is the case, roll out puff pastry in one direction only so that it is about 12 X 18”; in any case a rectangle 12 X 18” roughly is your objective. Don’t worry too much about uneven edges. Place the puff pastry rectangle carefully on the prepared baking sheet.

Prick the top of the puff pastry with the tines of a fork or the tip of a knife. Bake in the preheated oven for 15 minutes, then remove and allow to cool for another 15-30 minutes. The pastry will have puffed up and shrunk in size, don’t be alarmed by this. If it is still puffed when you have waited 15-30 minutes, lightly mash down the top with a fork.

Spread goat cheese evenly over the pastry, leaving ½” border on all sides. Top goat cheese evenly with the caramelized onions, and sprinkle the onions with the minced thyme. Bake in preheated oven until the crust is golden, about 15-20 minutes. Allow to cool for 15 minutes. If you’ve baked the ensemble on parchment, you can cut it directly; if you’ve baked it on a heat-proof pad, slide it onto a cutting board before cutting. Cut into approx. 2 X 3 inch rectangles (knife or pizza cutter). Serve warm or at room temperature.