

## Caramelised Onion and Cheese Tart

### Ingredients

- 1 tbsp oil
- 2 onions, peeled and finely sliced
- 225g filo pastry sheets
- 50g butter, melted
- 75g goat's cheese or feta cheese
- 1 tsp dried thyme or mixed herbs



### Method

1. Heat the oil and add the onions. Sauté on a gentle heat, stirring regularly until the onions are soft and starting to caramelize.
2. In another small pan, melt the butter gently – do not boil or it may burn easily.
3. Heat the oven to 190°C
4. Unwrap the filo pastry and, to prevent it from drying out, cover it with cling film.
5. On a baking tray, add one piece of filo pastry at a time, brushing the surface of each with some of the melted butter, until all the pastry is used.
6. Spread the pastry with the onions, leaving a small border around the edges so that each slice can be picked up without getting messy.
7. Break up the cheese into small pieces or slice it and scatter on top of the onions.
8. Sprinkle the thyme on top.
9. Bake in the oven for 10 – 15 minutes, until the filo pastry is golden and crisp.
10. Serve warm, cut into pieces.