

Less than 1 hour

Serves 4

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Ingredients:

- 1 packet (400g) puff pastry, defrosted
- 1 Tbsp (15ml) sugar
- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) balsamic vinegar
- 2 sprigs fresh origanum, thyme or rosemary (optional)
- 3-4 onions, thickly sliced
- 2 discs (50g each) feta, crumbled

Method:

1. Preheat oven to 200.
2. Lay pastry flat onto a lightly floured surface.
3. Using a sharp knife, cut out a 20-23cm pastry circle (or use a plate of the same size as a stencil).
4. Cover pastry with clingfilm and chill in the fridge.
5. Heat sugar, butter, vinegar and fresh herbs (if using) in a 20-23cm ovenproof pan and cook for about 10 minutes or until caramelised.
6. Carefully add onions (so they maintain their shape) and slowly cook over a medium heat for about 15 minutes or until golden-brown.
7. Place pastry over the onions and tuck in the edges.
8. Bake for 20-25 minutes or until golden.
9. Turn out onto a serving plate and sprinkle with feta.