

1 hour

Serves 6-8

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Ingredients

- 1 Tbsp (15ml) each butter and olive oil
- 2 spring onions, chopped
- 2 cloves garlic, chopped
- 1 punnet (500g) cherry tomatoes
- 2-3 Tbsp (30-45ml) sugar
- ¼ cup (60ml) red wine vinegar or sherry vinegar
- 2 tsp (10ml) dried Italian herbs
- Salt and milled pepper
- 1 packet (400g) puff pastry, defrosted
- Fresh rocket and basil dressing (see cook's note) for serving

Method

1. Preheat oven to 200°C.
2. Heat butter and olive oil in a 28cm ovenproof pan over medium heat.
3. Sauté onions and garlic for about 5 minutes, until slightly caramelised.
4. Remove and set aside.
5. Cook cherry tomatoes in the same pan for 5-8 minutes until blistered.
6. Add sugar, red wine vinegar or sherry vinegar and herbs.
7. Cook for 12-15 minutes until mixture thickens. Season.
8. Roll puff pastry to fit over the top of the pan, and trim off excess to form a disc.
9. Add onion mixture to tomato mixture.
10. Cover with pastry disc and use the back of a spoon to tuck in the edges.
11. Make two small incisions in the centre for steam to escape.
12. Bake for 25-30 minutes until golden on top.
13. Remove from oven and rest for 5 minutes before inverting onto a plate.

14. Serve with fresh rocket and dressing, if you like.

COOK'S NOTE:

Serve this luscious tart with a creamy basil dressing. Blend $\frac{1}{4}$ cup (60ml) mayonnaise, 2 Tbsp (30ml) each plain yoghurt and olive oil, a handful fresh basil, 1 Tbsp (15ml) vinegar and 1 chopped garlic clove. Season with salt and milled black pepper and serve.

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