

Less than 45 minutes

Serves 4

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Ingredients:

- 2 onions, thinly sliced
- ½ tsp (3ml) dried thyme
- Glug olive oil
- 2 cloves garlic, crushed
- 2 tsp (10ml) sugar
- 2 Tbsp (30ml) red wine vinegar
- 1 packet (400g) puff pastry, defrosted
- 1 punnet (250g) cherry tomatoes, halved
- Salt and milled pepper
- 1 egg yolk, whisked
- 1 disc (60g) feta
- ¼ cup (60ml) milk
- Fresh basil, for serving

Method:

1. Preheat oven to 200°C.
2. Sauté onion and thyme in olive oil over a low heat until soft and golden.
3. Add garlic, sugar and vinegar and cook for a minute. Set aside.
4. Roll pastry slightly thinner and score a 2cm border all around.
5. Prick pastry base all over with a fork (this allows the steam to escape so that the crust doesn't puff up in the oven).
6. Spread onions over base and arrange tomatoes, cut-side up, on top.
7. Season and brush edges with egg.
8. Bake for 25 minutes or until golden.
9. Blitz feta and milk until fluffy and drizzle over tart.
10. Serve tart scattered with basil.