

Shallot Tarts with Taleggio & Pine Nuts



Serves 6

Prep 15 mins

Cooking 45 mins

Easy

Ingredients

50g butter

6 banana shallots (the long ones), halved through the root & peeled
salt and pepper

2tsp chopped fresh thyme

100ml sherry vinegar

50g caster sugar

375g puff pastry

200g Taleggio cheese

1 egg, lightly beaten

handful of pine nuts

Up to a day ahead:

1. Melt the butter in a wide frying pan or sauté pan over a medium-low heat and add the shallots, cut side down. Season with salt and pepper and cook for 10 minutes until golden. Turn them over and add thyme, vinegar and sugar. Give the pan a shake to dissolve the sugar, cook and cover for another 10 minutes, until the shallots are cooked through. Leave to cool
2. Divide the pastry into 6 pieces and roll out to rough circle or square shapes. Top with the cold shallots, then break over pieces of cheese and crimp the sides of the pastry to form a rim. Cover and chill

1 hour ahead:

3. Preheat the oven to 180C/Gas mark 4. Brush the edges of the pastry with a little beaten egg, then bake for 25 minutes. Meanwhile toast the pine nuts in a dry frying pan for a couple of minutes, taking care not to burn them, then set aside. Scatter a few pine nuts over each tart. Serve with a salad of bitter leaves such as chicory.