

Squash, Caramelised Onion & Feta Tarts



Serves 4 Prep 20 mins

Cooking 50 mins

Easy

Ingredients

320g sheet short crust pastry

1 onion, sliced

1 tbsp olive oil

300g butternut squash, diced into 1-2cm cubes

50g basil leaves, chopped

3 eggs

200ml double cream

100g feta (half very finely crumbled - the other half chopped into bigger cubes

2 tbsp pine nuts)

1. Heat the oven to 200C /Fan 180C,/Gas 6. Use the pastry to line the 4 individual deep tart tins - around 12-15cm - or a 20cm round deep tart tin. Line with baking paper, fill with baking beans and bake for 15mins, then remove the beans and paper and bake for 5 mins more.
2. Meanwhile, soften the onions in the oil and a large frying pan until really soft. Increase the heat and continue frying until golden brown and caramelised, then add the squash cubes for a couple of minutes. Add a mugful of water and simmer until all the water has evaporated and the squash is just about cooked but still has a bite.
3. Whisk the eggs, cream and 50g of the feta - very finely crumbled. Arrange the remaining feta (crumbled into bigger cubes) in the pastry cases with the onion squash mixture and the kale. Pour over the cream, then sprinkle with the pine nuts.
4. Bake individual tarts for 18-22 mins and large tarts for 25-30 mins, until the filling is set.