



FIG AND CARAMELISED ONION TART

Ingredients:

- 12 Figs, cut into eighths
- 6 large Onions, thinly sliced
- 2 sheets Puff Pastry
- 100 grams Brown Sugar
- 2 Tbsp Olive Oil
- 2 tsp Brown Pepper
- 6 Tbsp Balsamic Vinegar

Method:

- Pre-heat oven to 200°C.
- Heat oil in saucepan, add onion and pepper, brown onion over high heat.
- Add sugar and balsamic vinegar, cook until caramelised.
- Allow onion mix to cool.
- Line baking tray (30cm x 15cm tray) with puff pastry, layer with onion mix then top with figs.
- Bake in pre-heated oven for 15-20 minutes or until pastry is a golden brown colour.

To Serve:

- Serve as a side dish with lamb or beef.
- Serves 4-6.