

GREEN TOMATO JAM TARTS

- 100g butter
- 2kg onion
- 6 garlic cloves
- 1 bunch thyme
- 8 sheets puff pastry
- 200g green tomato jam
- 250g feta
- salt & black pepper

1. Preheat oven to 220 degrees
2. Thinly slice onions and finely dice garlic.
3. Melt butter in fry pan over a low heat, then add onions, garlic and thyme leaves. Gently fry for 20 mins, or until soft and golden. Season with salt and pepper and allow to cool.
4. Remove pastry from freezer and lay out 8 sheets to thaw. Once soft, cut into quarters
5. Lightly grease baking tray and lay puff pastry squares on tray leaving about 2cm between each sheet. With a folk, prick holes in the pastry leaving a 1cm border. Place in oven for only a couple of minutes until slightly golden.
6. Remove pastry from oven and spread a thin layer of tomato jam on each square, leaving a thin boarder
7. Divide caramelized onion evenly between the pastry sheets, then crumble feta in the centre of each square
8. Place baking trays back in the oven for about 5-7 mins until pastry has risen and the cheese is golden.
9. Serve warm, one on each person's plate or on 2 platters in centre of each table

Place a whole
pumpkin chopped
up onto an oiled
tray, add salt and
rosemary leaves.
Cook till crunchy
Place pumpkin onto
the pastry after the
onion.