

Lowna Goat's Cheese and Red Onion Tartlet confit cherry tomatoes, Black Sheep beer syrup

Serves 2

Ingredients:

1 sheet of rolled puff pastry
1 bunch of cherry tomatoes on the vine
30ml olive oil
2 cloves of chopped garlic
100 g sliced red onion
55 g sugar
100ml red wine
1 table spoon of red current jelly
100ml black sheep beer
25 g Harrogate honey
75 g of sliced Lowna goat's cheese
100 g salad

Method:

For the red onion marmalade:

Place the sliced red onion in a sauce pan on medium heat with 10ml of olive oil and saute for a few minutes, add the red wine, 25 g sugar and the red current jelly and leave to cook on low heat for 30 minutes or until it reaches a marmalade consistency.

Keep to one side and leave to cool.

For the puff pastry:

Pre heat your oven to 180°C

Cut 2 discs of puff pastry using a pastry cutter of 8cm in diameter, place the discs on a sheet of greaseproof paper on a baking tray and place another sheet of grease proof paper over the top of the disc, apply pressure over the discs by placing another baking tray over the top then place in the oven and bake for 10 minutes or until gold brown.

For the confit cherry tomato:

Cut the vine leaving 3 cherry tomatoes per stem, in a small baking tray place the chopped garlic over the top of the tomatoes and drizzle with the remaining of olive oil, baked in the oven for 10 minutes and leave to cool to one side.

For the syrup:

Place the Black Sheep beer in a saucepan with the sugar and honey on medium heat and reduce by half, leave to one side to cool down.

To assemble the dish:

First assemble the tartlet by placing the red onion marmalade on top of one of the puff pastry discs, next, place two slices of goat's cheese and then place in

the oven for 5 to 8 minutes. Once hot, place the cherry tomatoes on top of the tart and return to the oven for an over 5 minutes.

Place some salad leaves in the middle of a plate. Drizzle the beer syrup around the side, then at the last minute, place the tart on top of the salad and serve immediately.

Enjoy!!!