

Tartlet of Red Onion Marmalade glazed goats' cheese crotin, parmesan wafer, Yorkshire Blue cheese foam

Serves 2

Ingredients

2 red onions
2 tbspn redcurrant jelly
200 gm brown sugar
500 gm butter
200 ml red wine
1 cinnamon stick
1 bay leaf
50 gm parmesan
2 small goats' cheese crotins
100 gm Yorkshire Blue cheese
2 portions of Sand Hutton mixed leaves
200 gm shortcrust pastry
4 tbspn whipping cream
200 ml milk
Salt and pepper

Method

To make the marmalade, thinly slice the red onions and sweat off in a little oil. Add the redcurrant jelly, brown sugar, cinnamon, bay leaf and red wine and cook until the onion is tender and sticky.

Thinly roll the pastry and use it to line a tartlet case 4 inch in diameter. Bake blind until light and crisp 10-15 minutes at 180°.

To make the parmesan wafer, finely grate the parmesan and layer thinly on a silicone sheet to the required shape. Bake in a moderate oven until it starts to turn golden brown approximately 15 minutes. Remove from the oven and leave to cool.

For the cheese foam, boil the milk and cream together and whisk in the blue cheese along with a couple of knobs of butter, then simmer for 5 minutes.

To assemble the dish

Place the marmalade in each tartlet, put the crotin on top and bake in the oven until golden 10 minutes at 180°C. In the centre of each plate, add the lightly dressed salad leaves and place the glazed tart on top. Lean the parmesan wafer against the tart.

Blitz the blue cheese sauce until a foam consistency is achieved and spoon around each plate.

Chef's Tip

You can make the marmalade weeks in advance as it keeps well in the fridge.