

Apple, caramelized onions and Kénogami cheese thin tart

Recipe for 4 persons

Description

Crispy puff pastry topped with thin slices of Golden Delicious apples, caramelized onions with fresh thyme and melted Kénogami cheese.

Note

You can decorate your thin tarts with a dash of reduced balsamic vinegar which will create a color contrast, and bring a welcomed touch of acidity.

Ingredients

For the thin tart

- 0.50 Leaf(ves) Puff pastry
- 1 Unit(s) Golden delicious apple
- 2 Unit(s) Onion
- 2 Sprig(s) Thyme
- 1 Unit(s) Egg
- 160 Gr Kénogami cheese
- 2 Handful(s) Arugula salad

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Peel the apples, cut them in half and remove the heart. Slice them thinly. Slice the onion. Cut the Kénogami cheese into slices. Chop the thyme leaves finely.

Caramelized onion preparation

In nonstick skillet, drizzle with olive oil and caramelize the onions with the chopped thyme over medium heat, stirring until the onions get brown, 15 to 20 minutes. Add a little olive oil if necessary if the onions begin to attach to the pan.

Thin tart preparation

Cut 4 circles of puff pastry using a cookie cutter and place them on a baking sheet lined with parchment paper. Break the egg into a bowl and whip it. Brush the egg over the pastry. Place the apple slices in a fan on the pastry and bake for 15-20 minutes. Spoon a bit of caramelized onions on the apples and then a few slices of Kénogami cheese. Bake 3 more minutes to melt cheese.

To serve

Place one thin tart on each plate and decorate with a few arugula leaves.

Bon appétit!