

Squash thin tart, pancetta, spinach and ewe feta cheese

Recipe for 4 persons

Description

Diced caramelized buttercup squash, crispy pancetta chips, spinach and crumbled feta cheese from sheep.

Note

Baking the puff pastry between two baking sheets allows to get thin tart and prevent the dough from rising too much.

Ingredients

Squash thin tart preparation

- 0.50 Leaf(ves) Puff pastry
- 1 Unit(s) Egg
- 1 Small Butternut squash
- 1 Unit(s) Red onion
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 2 Handful(s) Baby spinach
- 100 Gr Sheep's milk feta

- Olive oil
- Salt and pepper

Pancetta chips

- 4 Slice(s) Pancetta
- Olive oil
- Salt and pepper

Preparation

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

General preparation

Slice the red onion, peel the squash and cut into small cubes. Chop the fresh thyme and garlic finely..

Puff pastry preparation

Cut the puff pastry into 4 equal rectangles. Place them on a baking sheet lined with parchment paper and cover everything with a second layer of parchment paper and a second baking sheet. Bake for 15 to 20 minutes until golden brown. Then let it cool down.

Pancetta chips preparation

Place the slices of pancetta on a baking sheet lined with parchment paper and bake them in the oven until the pancetta gets crispy (about 12-15 minutes).

Squash preparation

In a pan, drizzle some olive oil and caramelize the diced squash over high heat. Season with salt and pepper. Cook until tender and then add the red onions. Cook 2 minutes more until all is tender and add the fresh thyme and chopped garlic.

Thin tart finition

Place the squash cubes on the puff pastry. Cover with crumbled feta cheese and then bake your tart for 5 more minutes to heat it through. Place a pancetta chip on top of each tart and garnish it with some baby spinach leaves.

Bon appétit!