

# Tart with caramelized onions, marinated tomato petals, parmesan shavings and arugula leaves

Recipe for 16 tapas



## Description

Crispy puff pastry topped with caramelized onions with fresh thyme, thin slices of marinated tomatoes in olive oil and garlic and shavings of Parmigiano Reggiano garnished with arugula.

## 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. Add a prosciutto slice on top to create a non-vegetarian version.

## Ingredients

### For the thin tart

- 0.50 Leaf(ves) Puff pastry
- 2 Unit(s) Onion
- 2 Sprig(s) Thyme
- 1 Unit(s) Egg
- 40 Gr Parmigiano reggiano
- 4 Handful(s) Arugula salad
- Salt and pepper
- Olive oil

### For the marinated tomatoes

- 4 Unit(s) Italian tomatoes
- 30 Ml Olive oil
- 15 Ml White balsamic vinegar
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- Salt and pepper
- Olive oil

## Preparation

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

### General preparation

Slice the onion. Prepare parmesan shavings using a vegetable peeler. Chop the thyme leaves and garlic finely. Core the tomatoes.

### 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.

### Marinated tomatoes preparation

Plunge the tomatoes in a pot of boiling water about 30 seconds in an ice water bath to remove the skin. Cut tomatoes into quarters lengthwise and remove the pulp and seeds in order to keep only the petals of flesh. Mix these petals with white balsamic vinegar, olive oil, garlic and thyme.

### Thin tart preparation

Cut 4 circles or rectangles 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, put another parchment paper on the top and a baking pan and bake for 15-20 minutes. Spoon a bit of caramelized onions and arrange the tomatoes in a fan on top. Bake 5 more minutes.

### To serve

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

**Bon appétit!**