



Caerphilly cheese, onion and pepper tart

Serve this moorish tart with a crisp green salad for a light lunch or make individual ones as a starter.

Serves 6

Ingredients

1 tablespoon olive oil
15g Welsh salted butter
2 large red onions, finely sliced
2 tablespoons light muscovado sugar
3 tablespoons balsamic vinegar
450g ready-made puff pastry
100g Caerphilly cheese, crumbled
½ red and ½ yellow pepper, sliced
75g black olives, pitted and chopped (optional)
1 tablespoon olive oil
shredded basil leaves, to garnish

Method

1. Preheat the oven to 200°C/Gas 6.
2. Heat the butter and oil in a pan and add the onions. Season with salt and pepper and fry for about 10 minutes, until caramelised. Add the sugar and balsamic vinegar and cook for a further 10 minutes, until the juices are reduced and syrupy. Leave to cool.
3. Roll out the pastry on a floured surface and use to line a 30 x 22cm baking tray.
4. Cover with the onion mixture and scatter over the cheese, peppers and olives. Drizzle over the olive oil.

5. Bake for 20 minutes until the pastry is risen and golden and the base is crisp. Scatter over the basil leaves and cut into six.