



JOYA® APPLE AND ONION TART



Created by :

Burpees and Biscuits

INGREDIENTS:

- 1 roll puff pastry
- 3 onions thinly sliced
- 1 JOYA® Apple thinly sliced
- 1 wheel of Camembert cheese
- Thyme
- Chutney
- Handful of Cranberries
- 175g soft butter plus extra for greasing

METHOD:

1. Heat oven to 200C.
2. Unroll the pastry sheet onto a large baking tray and bake for 15 mins.
3. Meanwhile, heat the oil in a large pan. Add the onions and cook for 10-15 mins until softened and starting to caramelize.
4. Stir in the thyme, season well and set aside.
5. Slice the apple thinly. Toss the slices in a splash of vinegar to prevent them from browning.
6. The pastry should be puffed and starting to colour.
7. Push down the centre, spread chutney over the base then spread over the onions.
8. Top with the apple slices and Camembert, overlapping them to cover the tart.
9. Add some cranberries, a few more thyme sprigs, drizzle with a little oil, then put back in the oven for a further. Serve warm or cold.

**FIRM
SWEET
CRUNCHY
APPLE**

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