

Goat cheese puff pastry, red onion compotée, fresh thyme and roasted pine nuts |

Recipe for 12 Tapas



Description

Puff pastry squares topped with confit red onions. A nice slice of goat cheese with roasted pine nuts and thyme. Everything lightly melted in the oven.

Ingredients

For the puff pastry

- 1 Leaf(ves) Puff pastry

For the red onions

- 2 Unit(s) Red onion
- 2 Tbsp Sugar
- 1 Tbsp Butter
- 1 Tbsp Honey
- 125 Ml Red wine vinegar
- 3 Turn(s) Fresh ground black pepper
- 2 Pinch(es) Sea salt flakes

For the goat cheese

- 250 Gr Goat cheese bûchette
- 125 Gr Pine nuts
- 2 Sprig(s) Thyme

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

For the mise en place

Pell and mince the red onion. Slice the goat cheese equally. Roast the pine nuts in a pan with a drizzle of olive oil. Chop the thyme and put it on the goat cheese.

For the puff pastry

Cut some squares of puff pastry (4x6cm). Put it on a baking tray with parchment paper, put another

parchement paper on the top and another baking tray.

Put it in the oven for 8 minutes, switch the pan and cook it for 8 more minutes.

Remove it from the oven, and remove the top baking tray.

For the red onions

In a hot pan, add some butter and sweat the onion well without coloration. Add the sugar, the honey and let it cook for 2 minutes. Put the red wine vinaigre, season it. Let it reduce until almost dry. Cool it down in the fridge, when cold, put a nice spoon of the mix on each squares.

Bon appétit!