



Featured Recipe

From: Chefs Notes
Hebridean Princess

Red Onion and Goats Cheese Tartlet

Category: Appetizer

Recipe by Paul Sim

Ingredients:

Pastry Shell Ingredients:

13 1/2 oz Plain Flour
8. Cubed Chilled Butter
2. Eggs
Tarragon and Grain Mustard.

Filling Ingredients:

4.1cm Slices of Goats Cheese
2. Finely Sliced Red Onions
Cooked until Caramel.

Combined to a Custard:

4. Whole Eggs
5floz Double Cream
5floz Milk

SEE WEIGHT MEASURE CONVERSIONS AT
THE END OF THE RECIPE



Preparation:

Pastry Shell:

- Rub Flour and Butter together and Eggs one at a Time Add Herbs and Mustard and Refrigerate for one hour before rolling out.

Rest of Recipe:

- Line Four Individual Tartlet Moulds with Pastry Divide Onion between each Mould, and Place Slice of Goats Cheese on Top of Each one Pour Custard over Each Slice of Cheese and Season Bake at 300oc () 12-15 Minutes.

WEIGHT MEASURES CONVERSIONS

1/4 OUNCE	8 GRAMS
1/2 OUNCE	15 GRAMS
1 OUNCE	30 GRAMS
4 OUNCES	115 GRAMS
8 OUNCES	230 GRAMS
16 OUNCES	455 GRAMS (1 POUND)
2.2 POUNDS	1 KILOGRAM
1 CUP	25 CL – 2.5DL – 250ML