



Slaphakskeentjie tart tatin with Chevin cream

Ingredients

1 puff pastry sheet
12 small pickling onions
½ cup water
¼ cup wine vinegar
¼ cup sugar
½ teaspoon mustard powder or 1 teaspoon
Dijon mustard
½ teaspoon salt
1 egg, whisked

Method

Peel the onions, taking care to keep them whole. Boil the onions in salted water until just done (al dente). Don't boil them for too long, because that will cause them to fall apart. Drain.

Mix water, vinegar, sugar, mustard and salt together over heat, until the sugar is dissolved and then boil for 5 minutes.

Let the mixture cool down and whisk egg into the cooled mixture. Slowly bring it to a low simmer over low heat while whisking. If you heat it too fast, the egg will separate. Remove from heat when it has thickened.

Give the warm dressing a final whisk before pouring over the boiled onions. Allow to cool.

Using a small side plate, cut out a round shape from the puff pastry. Place the round sheet on a non-stick oven tray, and then place the onion mixture on the pastry sheet.

Preheat oven to 180°C and bake for 15 minutes or until the pastry has turned golden brown.

Melt Chevin goats' cheese in a pan with 50ml cream and serve it with the tart and some fresh leaves as garnish.

Wine pairing

Nederburg Heritage Heroes The Anchorman Chenin Blanc.



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