



Roasted Onion & Gammon Tart



By Sean Gravina

Ingredients

- 60ml Olitalia Extra Virgin Olive Oil
- 200g cubed gammon
- 2 tbsp red wine vinegar
- **1 Knorr Ham Cube**
- 1 tbsp fresh thyme
- 1 lemon zest
- 5 onions, thinly sliced
- 2 Le Naturelle Eggs
- 60gm Emborg Cream Cheese
- 100g Zanetti Parmeggiano Reggiano
- Rucola
- 500g puff pastry

Method

- 1 Preheat oven to 180°C.
- 2 Mix the oil, vinegar, thyme and lemon zest in a small bowl and season.
- 3 Cut the onion in thin slices and place in a single layer on baking trays lined with baking paper.
- 4 Drizzle some of the mixture onto the onions and roast until lightly browned, set aside.
- 5 Make a paste using the Knorr Ham Cube and a touch of olive oil, place the onions and gammon in a bowl, add the paste and toss together until all the ingredients are coated.
- 6 Roll out the puff pastry on a floured surface, cut out a 25cm diameter circle. Place on a lined baking and refrigerate to rest.
- 7 Score a 1cm border around the pastry, pricking with a fork, brush the edges with egg wash.
- 8 Spread cream cheese & top with grated parmesan within border, place the roasted onion & gammon mix on top, bake for around 30 minutes until pastry is risen, golden and cooked through.
- 9 Drizzle over remaining oil mixture, serve hot with a rucola salad.

