

Smoked Salmon tartlets with red onion marmalade and feta

Ingredients

Makes 12

450g/16 oz puff pastry
25g/1 oz feta cheese
75g/3 oz smoked salmon, sliced into thin strips
2 free range eggs, beaten
125ml/4 fl oz double cream



For the red onion marmalade:

2 red onions, peeled and very finely sliced
Olive oil
110g/4 oz caster sugar
Sprig of fresh thyme
½ tsp. salt
300ml/10 fl oz good fruity red wine

Method

- Preheat oven to 190C/375F/Gas 5/ Baking oven of Aga.
- Now start the onion marmalade. Heat a little olive oil in a pot and add the onions. Sprinkle with salt to bring out the juices and stir in the thyme.
- Cook over a medium heat, but do not colour, for 3-4 minutes. Stir in the sugar and cook for a further 2-3 minutes.
- Add the red wine and continue to cook until the wine has reduced and the onions start to look syrupy, this will take about 15-20 minutes. Turn off the heat and transfer the marmalade to a dish to cool. (This will keep for 2 weeks in the fridge).
- Butter and flour a muffin tin. Roll out the pastry to approx. 30 x 40cm. Using a pastry cutter, cut out 12 x 10cm circles and place in the muffin tin cups.
- Divide the onion marmalade between the pastry cases, crumbling the feta over the top. Divide the smoked salmon between the tartlets also.
- Mix the eggs and cream together and season well. Pour this custard mixture over the onion and feta. Bake for 10-15 minutes until golden brown and well risen.
- Allow to cool slightly before removing from the tin.