

Potato, Onion, Sage & Gruyère Tart

Ingredients

- 4 Tbsp Olive Oil
- 6 Sage Leaves
- 3 Onions, Peeled & Finely Sliced
- 250g Ready-Rolled All-Butter Puff Pastry
- 3 Large Cooked Leftover Roast Or Boiled Potatoes, Quartered
- 150g Gruyère Or Alternative Vegetarian Alpine Cheese



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Method

- Preheat the oven to 190C/170C Fan/Gas 5.
- Put the olive oil and sage leaves in a pan. Fry until crisp and then immediately remove the sage leaves and set aside.
- Add the sliced onions to the same pan. Cook over a low to moderate heat for 20-30 minutes, stirring occasionally, until soft and caramelised. Set aside.
- Lay the puff pastry out on a lined baking tray and top with the caramelised onions, leaving a border all around. Top with the potatoes and grated gruyère. Bake for 20-25 minutes.
- Remove from the oven when golden-brown, garnish with the crisp sage leaves and serve.