

## Apple, Onion and Goat Cheese Tartlets



**RECIPE NAME:** Apple, Onion and Goat Cheese Tartlets

**RECIPE DESCRIPTION:** Savory Tartlet

**ACTIVE TIME:** 30 minutes

**TOTAL TIME:** 40 minutes

**SERVINGS:** 20 Servings

**bon COOK PRODUCTS USED:**

Flexipan® Medium Tartlet Tray, Medium Perforated Baking Sheet, Rectangular Roul'Pat, Beechwood Rolling Pin, Round Dough Cutters, Shaper, Santoku Chef Knife

### INGREDIENTS:

- 1 15-ounce package refrigerated pie crust sheets
- 1 medium onion, cut in half and thinly sliced
- 2 tablespoons butter 1 apple, diced
- 2 ounces Goat cheese
- 1/3 cup dried cranberries or cherries
- FRENCH PANTRY Apple White Balsamic Vinegar

### DIRECTIONS:

1. Preheat oven to 350 degrees F and place oven rack in the center position
2. Place the Tartlet Tray on the Perforated Baking Sheet and set aside
3. Roll pie crust out on Roul'Pat® using the Beechwood Rolling Pin
4. Cut 20 dough circles using your favorite size dough cutter
5. Using Shaper, press the pastry into each tartlet well
6. Using fork, lightly perforate dough, being careful not to puncture tray
7. Pre-bake tartlet shells for 8-10 minutes
8. Remove tartlets from oven
9. In a sauté pan, caramelize onion with butter over medium heat
10. Fill tartlet shells with apple, onion and sprinkles of goat cheese
11. Add cranberries or cherries on top
12. Drizzle with Apple White Balsamic Vinegar
13. Bake for 5 minutes or until warmed

**\*bon TIP:** For a richer flavor, reduce the balsamic vinegar by placing in a sauce pan and let it steam until it is reduced by 30 percent. Let cool and return to jar.

RECIPE CATEGORY: what recipe categories on website does this need to go under  
IMAGE LINK (JPEG/SQUARE/800 X 800 px/UPLOAD TO DROPBOX):