



## **Red Onion and Black Olive Tart**

Richard Whipple, Deuce Restaurant ©2003

Makes 2 tarts

2 puff pastry sheets, cut into 6x6 inch squares

2 red onions, thinly sliced

1/4 cup pitted dry cured olives

1/4 cup crumbled feta cheese

1 Tbsp olive oil

1 Tbsp balsamic vinegar

2 sprigs fresh thyme

1 egg

1/4 cup water

Salt and pepper

Sauté the onion with the olive oil, finish with the thyme, balsamic vinegar, salt and pepper. Make an egg wash with the egg and water. Place the puff pastry squares on a cookie sheet and brush the egg wash on the outer 1 inch of the puff pastry. Pierce the inner portion with a fork (this prevents the puff pastry from raising in the center). Evenly spread the onion on the bottom, then the olives, then the feta cheese. Bake in a 450 degree oven for 15 minutes.