



Kaviari Maison

RED ONION TARTE TATIN



RECIPE IDEAS

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Serves four

Preparation time: 10 minutes

Cooking time: 30 minutes

1 sheet of puff pastry · **125 g Kaviari Kristal® caviar** · 2 red onions · 20 g butter · 2 tbsp balsamic vinegar · 1 tbsp brown sugar · a few sprigs of fresh thyme

Preheat the oven to 200°C. Peel the onions and cut them into slices. Place a small knob of butter and a drizzle of balsamic vinegar in each individual tartlet tin. Sprinkle with brown sugar and fresh thyme, then place a slice of red onion in the bottom of each tin. Bake for 15 minutes, then top each one with a disc of puff pastry slightly larger than the tin. Tuck the edges of the pastry inside and prick the top with a fork. Bake for a further 15 minutes. Top with a generous spoonful of caviar and serve.

