

Potato, onion, sage and gruyère tart

Food category: Vegetarian dishes



Author: Jaroslav Mikoška

Company: Retigo





Program steps


Preheating:


170 °C


1


 Hot air


 100 %

 Termination by time

 00:15 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 6		
Name	Value	Unit
olive oil	55	ml
sage leaves	6	pcs
onions peeled and finely sliced	3	pcs
puff pastry ready-roll	250	g
large boiled potatoes, quartered	3	pcs
gruyère	150	g

Directions

Preheat the oven to 170C.

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 15 minutes. Remove from the oven when golden-brown, garnish with the crisp sage leaves and serve.

Recommended accessories



Vision Bake