



# SUN TART

## INGREDIENTS

Serving: Serves 4

Preparation time: 15 minutes

Cooking time: 25 minutes

- 2 rolls or 2 large sheets of remade puff pastry
- 30 g (1 oz) unsalted butter
- 2 onions
- 200 g (7 oz) ham
- 120 ml (1 cup) thick heavy double cream or creme fraiche
- 150 g (5 oz) grated cheese (I use Beemster which is a Dutch gouda cheese)
- 1 egg, beaten (for the egg wash)

## MISE EN PLACE

If your pastry sheets are not round, use a large bowl to cut a circle out of each sheet. Transfer to a tray and cover with parchment paper and keep in the freezer to firm up while you prepare the filling.

Finely process the onion and ham separately in a food processor, then set them aside in small bowls.

Ensure that the cream is refrigerated before using.

# METHOD

Heat a frying pan over medium- low heat and sauté the onion in butter for 10-15 minutes, stirring occasionally, until golden. Once done, transfer the onions back into the bowl and set them aside to cool.

In a large bowl, combine the ham and onion, then gradually mix in the cream. Remove the one pastry disc from the freezer. Place it on a baking tray covered with parchment paper then spread the filling in an even flat layer, leaving a clean edge of approximately 2 cm all around the edges. Sprinkle with the grated cheese.

When done, brush with egg wash all around the edges of the pastry then place the second pastry disc on top and seal the edges by pressing them slightly together with the side of your hands.

To create the sun shape, use the rim of a small glass to carefully make an impression of a circle in the middle of the tart, making sure not to break the pastry. Then, starting about 1 cm out from the circle shape, cut the pastry into 4 quarters, then halve each quarter, and halve them again.

Take each cut pastry piece and gently twist it to create "a sun ray". Repeat each quarter you cut.

To finish, coat the top with egg wash and place the tart in the fridge to chill for 15 minutes. While the tart is cooling preheat your oven to 180°C (356 °F). Fan force on.

Bake the pastry for up to 30 minutes, until it is puffed and golden. Serve as an appetizer.