

Tomato, caramelised onion and mascarpone tart

The Queen of Hearts would love this tart – puff pastry topped with caramelised onion, sweet tomatoes and creamy mascarpone – what's not to love.

Hands-on time 40 min,
oven time 45-50 min
Serves 6

Ingredients

Extra-virgin olive oil for frying and drizzling

2 red onions, thinly sliced

1 tbsp brown sugar

250g mascarpone

Finely grated zest and juice 1 lemon

4-5 fresh rosemary sprigs, leaves picked and finely chopped

4 spring onions, finely chopped

1 garlic clove, crushed

320g ready-rolled all-butter puff pastry sheet

500g tomatoes (a mix of colours and sizes), halved or quartered

A few fresh thyme sprigs, leaves picked



Method

1. Heat a large frying pan with a glug of oil over a medium heat. Add the red onions and fry for 10 minutes, stirring occasionally. Add the sugar and cook for a further 10 minutes until sticky and caramelised.
2. In a medium mixing bowl, beat the mascarpone with the lemon juice and zest, rosemary, spring onions and garlic. Season. Heat the oven to 200°C/180°C fan/gas 6.
3. Unroll the pastry onto a baking sheet. Spread with the mascarpone, leaving a 2-3cm border. Top with the red onions, then the tomatoes and a little thyme. Drizzle over a little oil, season, then bake for 25 minutes. Turn the oven to 170°C/150°C/gas 3½. Bake for 20-25 minutes until the tomatoes have shrivelled and the pastry is golden. Replace any burnt thyme leaves with fresh and serve warm.