

# RECIPES. BEING PART OF YOUR PERFECT DISH.

Rosanna Pink  
Onion Tart...

Serves 8

**This tart can be enjoyed hot or cold and makes a great lunch box saviour the next day.**

## Ingredients...

225g read, rolled short crust pastry  
600g Rosanna Pink Onions, thinly sliced  
2 tablespoons of Olive Oil  
3 eggs, beaten  
125ml semi-skimmed milk  
75g grated mature cheddar  
Salt and pepper to season

## Method...

1. Preheat the oven to 200°C. Grease a 25cm metal loose-bottomed tart tin. Line the tin with the short crust pastry and prick the bottom with a fork.
2. Fry the onions in the olive oil for 5-6 minutes until they are soft then spread them evenly over the pastry.
3. Season the beaten eggs with salt and pepper, add the milk and pour over the onions. Scatter the cheddar over the tart ensuring that it is evenly distributed.
4. Bake for 20 – 25 minutes until the filling has set and the top is golden brown.

