
Annabel Coulter's

Caramelised onion and feta egg tarts



INGREDIENTS

Rough Puff Pastry

230g flour
½ teaspoon salt
180g butter
½ teaspoon vinegar
½ cup cold water

Filling

Caramelised onion relish
7 small eggs
Feta cheese
Pepper

METHOD

1. Preheat the oven to 180°C.
2. Measure out the flour and salt into a bowl and set aside. Also measure out the cold water and vinegar and set aside.
3. Once you have weighed out the butter, cut it into little cubes and toss in the flour so that every cube is covered. Now take each cube of butter individually and squish it in between your fingers to completely flatten it into a small sheet of butter. I know this seems tedious, but it is what creates the beautiful flaky texture. Keep doing this until all the butter is flattened out. Rub the butter into the flour briefly just to mix it together a little more. The vital thing is that there are still visible chunks of butter in the mix.
4. Now add the water and mix to form a dough. Once it has mainly come together, tip the pastry out onto the bench and finish bringing it all together with your hands. Shape the pastry into a rough rectangle with the short side facing you. Roll out the pastry length ways until it is about 1cm thick.
5. Now lightly mark the dough into thirds. Fold the lower third towards the middle and then fold the top third on top and turn the dough 90 degrees. This is one 'turn'. Repeat this process another three times then wrap it in clingfilm and place in the freezer to chill for 10 minutes.
6. Once the dough has chilled, roll the pastry out until it is about 1cm thick. Divide this into six equal squares. Place these squares onto a baking tray lined with baking paper and brush the top with a beaten egg. Bake these squares for about 30-35 minutes; the pastry will look golden brown.
7. Next take them out of the oven and cut a square into each pastry with the tip of a sharp knife, remove some of the pastry from the centre so there is room for the filling.
8. Now spoon in about a teaspoon of onion relish into each cavity. The next step is to take an egg and crack it into each pastry. Depending on the size of your eggs and squares of pastry, you may need to discard some of the egg white before tipping it into the pastry. Top each one with feta cheese and some pepper. Bake for a further 10-15 minutes.
9. Remove from the oven and enjoy!