

Shallot tart with goats' cheese

Ingredients

- 2 crottin de chavignol (or a similar form of goats' cheese)
- 200ml/7¼fl oz olive oil
- 3 garlic cloves
- 1 sprig of thyme
- 1 sprig of rosemary
- 200g/7¼oz puff pastry
- 1kg/2lb 3¼oz shallots, peeled
- 400ml/14¼fl oz vegetable stock
- 50ml/1¾fl oz balsamic vinegar
- salt
- freshly ground black pepper

For the basil oil

- 1 litre/1 pint 15¼fl oz olive oil
- 1kg/2lb 3¼oz basil

Preparation method

1. Cut the cheese in half and place in the olive oil with the garlic, rosemary and thyme.
2. Marinate for at least four hours or overnight for extra flavour. Remove and dry.
3. Heat a little of the oil from the cheese in a heavy bottomed pan and place the shallots inside.
4. The shallots should just cover the bottom of the pan - there should not be any free space, nor should they be on top of each other.
5. Fry until coloured on all sides and pour away the oil, then add the chicken stock.
6. Simmer on the stove until the jus has reduced, then cover and place in the oven.
7. Braise until they are cooked well at 160C/320F/Gas 2, for approximately 45 minutes.
8. Remove and divide the shallots into 10cm/4in wide non-stick ring moulds.
9. Roll out the puff pastry until approximately ½mm thick and cut out 10cm/4in discs.
10. Place on top of the shallots and bake in the oven at 200C/400F/Gas 6, until puff pastry is golden brown, approximately 20 minutes.
11. Turn out on a plate.
12. Grill or griddle the goats' cheese until slightly brown and hot. Place on top of the tart.

overnight

preparation time

over 2 hours

cooking time

Serves 2

By Anton Edelmann

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- 13. Drizzle a little basil oil and the balsamic vinegar around the dish.**
14. For the basil oil: pick the basil leaves from the stalks, blanch for a couple of seconds in boiling water, then refresh in iced water.
15. Squeeze dry, place all ingredients in food processor - blitz for 25 seconds.
16. Push through a fine sieve, making sure you get every drop out.
17. Allow to drain through two coffee filters, and store in Kilner jars.