

ADAM GRAY

www.adamgraychef.co.uk

Hot Turkey and Caramelised Onion Tart with Melting Stilton Cheese

Ingredients

(Serves 4)

4 x 9"/22 cm Pre-cooked puff pastry discs
400g Caramelised onions
200g Stilton cheese
100ml Farrington's mellow yellow rapeseed oil
200g Cooked turkey meat (flaked)
½ Bunch rocket salad leaves (picked and washed)
Salt
Pepper

Method

1. Spread the caramelised onions evenly over the pre-cooked puff pastry discs, leaving a 5mm gap from the edge of the pastry
2. Place the flaked cooked turkey evenly on top of the caramelised onions
3. Crumble the stilton cheese, then sprinkle evenly on top of the turkey
4. Place in a pre-heated oven at 180° C for 10-12 minutes until the stilton cheese has melted
5. Remove from the oven and scatter the rocket leaves over the top of the tart
6. Drizzle the rapeseed oil liberally over the tart and serve

