Potato, onion, sage and gruyère tart

Food category: **Vegetarian dishes**

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Program steps

Preheating: 170 °C

1	Hot air	100 %	Termination by time	00:15 hh:mm	170 °C	100 %	

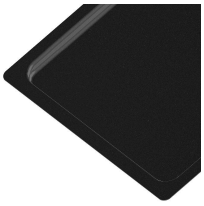
Ingredients - number of portions - 6

Name	Value	Unit
olive oil	55	ml
sage leaves	6	pcs
onions peeled and finely sliced	3	pcs
puff pastry ready-roll	250	g
large boiled potatoes, quartered	3	pcs
gruyère	150	g

Directions

Preheat the oven to 170C.
Put the olive oil and sage leaves in a pan. Fry until crisp and then immediately remove the sage leaves and set aside.
Add the sliced onions to the same pan. Cook over a low to moderate heat for 20-30 minutes, stirring occasionally, until soft and caramelised. Set aside.
Lay the puff pastry out on a lined baking tray and top with the caramelised onions, leaving a border all around. Top with the potatoes and grated gruyère. Bake for 15 minutes.
Remove from the oven when golden-brown, garnish with the crisp sage leaves and serve.

Recommended accessories



Vision Bake