

# Roll It



• Hand Made •

## All Butter Pastry

Pre-heat your oven to 180C

Blind bake a 23cm tart case following instructions

Put the oil in a saucepan over a low heat and add the onion. Cook for five minutes or until the onion begins to soften, then add the balsamic vinegar

Cook for a further five minutes until all the vinegar has reduced and you are left with a red onion marmalade

Spread this evenly over the bottom of the cooked pastry case. Arrange the roasted peppers on top, followed by the goat's cheese

Mix the eggs and yogurt together in a jug and season well with salt and pepper

Pour the egg mixture over the tart  
Bake in the oven for 25-30 minutes, or until the tart is set and golden

*Mainéad Finneagáin*

## Savoury Roll It Pastry Recipes

### Roasted Red Pepper & Goats Cheese Tart

This recipe can be made as one large tart (approx. 23cm) but works really well when made as individual tarts

1 375g pack of Roll It Shortcrust Pastry

3	Roasted Red Peppers (jarred variety work well)	2tbsp	Balsamic Vinegar
1	Crushed Clove Of Garlic	200g	Goats Cheese (sliced)
1tbsp	Olive Oil	2 tsp	Chopped Fresh Thyme
1	Red Onion (thinly sliced)	3	Eggs Beaten
		150ml	Kilbeg Dairies Greek Yogurt
			Salt & Freshly Ground Black Pepper

