

# Cherry tomatoes and caramelized onions tart, baby arugula salad, Parmiggiano shavings

## Recette pour 4 personnes



## Description

A nice and thin tomatoes and caramelized onions pie, serve with arugula and a warm shallots vinaigrette.

## Ingrédients

For the tart

- 1 Leaf(ves) Puff pastry
- 1 Unit(s) Egg
- 1 Unit(s) Red onion
- 1 Tray(s) Cherry tomatoes
- 4 Sprig(s) Thyme
- 6 Sprig(s) Chives
- 4 Pinch(es) Fleur de sel
- 4 Turn(s) White pepper
  
- Salt and pepper

For the salad

- 4 Handful(s) Arugula leaves
- 1 Unit(s) French shallot
- 2 Unit(s) Chopped garlic
- 15 Ml Dijon mustard
- 30 Ml Balsamic vinegar
- 250 Ml Peanut oil
  
- Salt and pepper

## Préparations

Temps de préparation **45.00 mins**

For the preparations

Peel and mince the red onion. Peel and ciselez the shallot. Wisk the egg in a bowl Cut the cherry tomatoes in half Chop the tyme Shave the parmegianno

For the tarts

Put the puff pastry on a baking tray with a parchment paper, brush it with the egg wash, close with another parchment paper and another baking tray. Cook it in the oven for 14 to 18 minutes, it should be creaspy with a nice coloration.

For the garnish

On a baking tray, put the tomatoes with the onions, a drizzle of olive oil, tyme and garlic, sea salt and Pepper, cook it in the oven for 10 minutes.

For the vinaigrette

In a pan mix the white wine, the balsamique vinaiger and the shallots. Bring it to boil and let it reduce until almost dry. Cut the heat, and add the olive ol, the mustard, the garlic, salt and pepper. Mix it well.

For the plating

Lay some onions on the puff pastry, put the tomatoes on the top and the shave parmiggiano, salad on the side and the vinaigrette all around.

**Bon appétit!**