

Puff pastry with candied onions and thyme, fresh cheese sphere with roasted walnuts

Recipe for 12 tapas

Description

Small bites of puff pastry served hot and topped with caramelized onions, fresh thyme with a sphere of cream cheese wrapped in roasted walnuts.

Note

You can vary the recipe by swapping out the goat cheese for an other variety of creamy cheese. (Quark, flavored goat cheeses, soft brie, or blue cheese) You can also change the herb you add in the cheese to change the flavor completely and reinvent the dish to your taste!!

Ingredients

For the mini-tarts

- 0.25 Leaf(ves) Puff pastry
- 1 Unit(s) Onion
- 1 Sprig(s) Thyme
- 175 Gr Cream cheese
- 5 Sprig(s) Chives
- 12 Unit(s) Walnuts
- 35 Gr Sugar
- 125 Gr Fresh goat cheese

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut small circles of puff pastry using a cookie cutter. (it's best for the dough to be barely thawed) Mince the onion. Pick the leaves off the thyme. Roast the nuts in the oven for 5 minutes. Finely chop the chives.

Preparation for the mini-tarts puff pastry

Line the dough circles on a baking sheet covered with parchment paper. Place an other parchment sheet to cover and finally a second baking sheet to prevent the dough from over rising. Bake for 15-20 minutes until they are golden brown.

Preparation for the caramelized onion

In a saucepan, cook the onions with the sugar and a knob of butter for about 10-20 minutes over medium heat until you reach the desired colour (a nice even light Brown is best). Add the thyme leaves. Cook until all the liquid has evaporated. Season with salt and pepper.

Preparation for the cheese ball

Place the goat cheese and the Philadelphia cheese in the mixer with the paddle attachment. Mix until it is smooth and creamy. Once the texture is reached, add the chives. Salt and pepper and let it run for 30 more seconds. Fill a pastry bag fitted with a round tip and make beautiful spheres of 1.5 cm in diameter. Refrigerate. Finely grind walnuts roasted.

To serve

Rolling spheres of cheese in the crushed walnuts. Place a spoon of onion on one piece of puff pastry and place a sphere above. Garnish with baby mesclun.

Bon appétit!