

Paired with Beronia Rueda Blanco

Whipped chèvre, anchovy and caramelised onion tartlet

Makes 18

Ingredients

For the goats cheese

300g French Chèvre (remove skin)

60g plain yogurt

Drizzle olive oil

For the onion mix

250g brown onions

10g butter

25ml double cream

Splash sherry vinegar

Splash cream sherry

Other

Waitrose mini tartlet cases x 18 (1 x pack)

Waitrose Cantabrian anchovies x 9 (1 x tin)

Waitrose crispy onions

Method

For the goats cheese mix, whisk the goats cheese, yogurt and olive oil together and season well with salt/pepper. The mix should be glossy and smooth. If too tight loosen with a drop more oil or more yogurt. If you have one, transfer to a piping bag. If not, don't worry.

Slice the onions and cook over a medium heat with a little oil until they begin to brown. Then turn down the heat and keep cooking until all the onions turn a golden brown colour. Add the vinegar and sherry and cook out for 30 seconds before adding the butter and cream. Cook for another 30 seconds. Season well then blitz in a mini blender or Nutri-bullet until smooth.

Chop the anchovies in half, so you have 18 pieces.

To prepare, pre-heat your oven to 180°C. Put a small dollop of onion mix in the bottom of each tart case. Roll up the anchovy pieces and place on top. Pipe or spoon the goats cheese on top, so the tarts are full. Bake in the oven for 12 minutes. Sprinkle crispy onions on top.

