

Cheese and Apple Tart

(Serves 6-8)

Cambridgeshire has a fantastic array of locally grown apples including Chivers Delight, Early Victoria and Histon Favourite. This recipe matches apples with cheese and onion in meltingly delicious Dorset Organic pastry from The Larder.

1. Peel the onions and cut into segments.
2. Gently heat the butter and oil in a wide pan, add the onion and soften over a low heat until soft and translucent.
3. Set the oven to 200°C/gas mark 7.
4. Roll out the pastry on a lightly floured baking sheet.
5. Wash the apples and cut into segments. Trim off the pips.
6. Add the apples to the onions for the last 2-3 minutes of cooking.
7. Tip the onions and apples onto the pastry but leave an empty border. Brush this with some of the cooking fats.
8. Add the cheese and a scattering of thyme leaves.
9. Bake for 15-20 minutes or until the pastry is golden and puffy.
10. Serve with a mixed green salad.

INGREDIENTS

1 pack Dorset Organic ready-rolled
Puff Pastry from the Larder

3 medium onions

50g butter

1 tablespoon sunflower oil

3 apples, red skinned, aromatic
variety works best

100g Camembert or Brie
broken into smaller pieces

Fresh Thyme