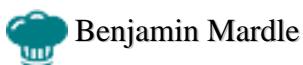


SAGE GOAT'S FETA AND BLACKBERRY RED ONION JAM TARTLET



0 made it | 0 reviews



- Sub Category Name
Food
Savory

- Recipe Source Name
Real High Tea 2014/15 Volume 2



Ingredients

SAGE GOAT'S FETA AND BLACKBERRY RED ONION JAM TARTLET

Sage Goat's Cheese

- 250g marinated goat's feta
- 1 ½ tbsp finely chopped sage leaves

Blackberry Red Onion Jam

- 200g red onion, thinly sliced lengthwise
- 300g blackberries, frozen
- 2 juniper berries, crushed and ground
- ½ cup castor sugar
- ½ cup white wine vinegar

- ½ cup white wine

Pastry Tart Cases

- Spring roll pastry
- Egg wash

Methods and Directions

SAGE GOAT'S FETA AND BLACKBERRY RED ONION JAM TARTLET

Sage Goat Cheese

- Mix together to a paste and set aside. Serve at room temperature.

Blackberry Red Onion Jam

- Place all the ingredients in a sauce pan and gently simmer to reduce.
- Reduce till you have about 1/3 of the original liquid and it has turned slightly syrupy. Chill till needed.

Pastry Tart Cases

- Brush spring roll pastry with egg wash, place another pastry round and cook in a mini muffin tin at 180°C for about 78 minutes or until crisp and golden.