

Domaine Poupat & Fils

Goat cheese tart with onion confit



Blanc Rivotte 2018

For 4 people

🕒 5min

🕒 20 min

🛒 Bon marché



Un mets, un vin...



*Rouge Le Trocadéro
2018*

Ingredients:

1 Square pure butter puff pastry

1 Jar of onion confit

1 goat cheese log or 2 dung

Sesame seeds

Seasonal salad, lamb's lettuce ...

Preheat the oven to 210 ° C.

Cut the puff pastry into squares.

Place a small pile of onion confit in the center of each square and place a slice of goat cheese on top.

Sprinkle with sesame and pepper.

Bake and cook for 20 minutes.

Meanwhile, wash the salad and prepare the vinaigrette with a tablespoon of raspberry vinegar and two tablespoons of olive oil. Add salt and pepper.

Serve with a small salad of seasoned lamb's lettuce and enjoy!

RIVOTTE

45250 BRIARE LE CANAL 02 38 31 39 76

E. mail: domainepoupat@hotmail.fr - www.domaine-poupat.fr - 