

Laceys Cheese Galette

Serves 4

4 discs puff pastry (10cm in diameter)
3 egg yolks
75g butter
4 plum tomatoes
350g rocket
20g Laceys traditional cheese
1kg red onion
1 soup spoon of redcurrant jelly
35ml red wine
100g caster sugar
Balsamic syrup

Method

To make the red onion marmalade

Peel the onions, cut them in half and slice them. Melt the butter in a pan, add the onions and colour them slightly, then add the red wine, sugar and red currant jelly, cook on the stove at medium heat for 30-45min. The onions must look like a jam texture.

To cook the galettes

Preheat the oven to 190°C.

Place the puff pastry discs on a grease proof paper on a baking tray to avoid sticking. Prick the discs with a fork, place another paper over the top, place a second baking tray on top of the disc to stop them rising and place in the oven. Cook until golden brown (about 10 minutes).

Chef's little trick!! When cooked to the desired colour take out of the oven and brush over the top with the egg yolks while the galettes are still hot, this will cook the egg and create a protective coating on top of the pastry so a wet onion marmalade can be applied on the top without getting the pastry soggy

Put the red onion marmalade on top of the cooked discs, slice the plum tomato long ways and position on the top of the onion, finish with a slice of traditional Laceys cheese and bake in the oven for 5 minutes. Place under the grill to colour the cheese slightly.

Place the dressed rocket in the middle of the plate and a few dots of balsamic syrup. Finish with the galette on the top.

Enjoy!