



# GOLDFISH TART WITH BRIE AND CARMELISED ONIONS

**Preparation:** 50 minutes

**Ingredients** (for 4 people)

- 140g Goldfish
- 100g melted butter
- 2-3 tbsp water
- 2 onions
- 2 tbsp balsamic vinegar
- 2 tbsp sugar
- 1 apple
- 1 brie à 250g
- Fresh thyme
- Honey to serve

**Preparation**

1. Preheat the oven to 160°C (fan oven).
2. Finely grind the Goldfish and mix with butter and water.
3. Press the dough into a tart mould.
4. Cut the onions into fine rings.
5. Melt 1 tablespoon butter in a frying pan and briefly fry the onions.
6. Add the balsamic vinegar and sugar and bake for a few minutes.
7. Spread the caramelised onions over the dough.
8. Cut the brie and apple and cover the onions with them.
9. Spread the thyme.
10. Cover the tart with aluminium foil and bake for approx. 30 minutes.
11. Serve lukewarm with honey.