



Mini tartlets with onions and goat's cheese

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 16

Caramelized onions and creamy goat's cream cheese topped with a crispy puff pastry lid – a savoury version of tarte tatin in mini format. The sweet, buttery onions harmonize with the tangy cheese and a hint of thyme.

Tartlets

- 40 g sugar
- 20 g butter, cut into small knobs
- 2 red onions, halved, cut into thin strips
- 6 sprigs of thyme, leaves pulled off from stalks
- ¼ tsp salt
- Some pepper
- 50 g goat's cream cheese
- 1 rolled-out rectangular sheet of puff pastry, (about 42 × 25 cm)

For serving

- 1 tbsp white balsamic vinegar
- ½ tbsp olive oil
- Some fleur de sel

Additional information

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