



Mini Potato, Sage & Caramelized Onion Tarts

What to collect

Ingredients	Equipment
shortcrust pastry	tart pan/muffin tin
1 tablespoon butter	large frying pan
1 tablespoon extra virgin olive oil	circle cutter
2 onions, thinly sliced	chopping board
3 potatoes, thinly sliced	knife
1 teaspoon brown sugar	whisk
1 tablespoon fresh sage, finely chopped	
salt/pepper	
1/4 cup parmesan cheese, finely grated	
4 eggs, lightly beaten	
1/2 cup cream	

What to do

1. Grease muffin trays and line with the pastry. Place in the fridge for 20 minutes.
2. Heat butter and oil in a large frying pan over medium heat and add the onion and cook for 15 minutes. Add brown sugar and potatoes and cook for a further 10 minutes until the mixture is caramelized. Stir in the sage, salt & pepper and set aside.
3. Preheat oven to 180C.
4. Place parmesan, egg and cream in a bowl and whisk to combine.
5. Divide potato/onion mixture between the chilled muffin trays and pour over the egg mixture.
6. Bake for 20 minutes or until set and serve immediately.

East Bentleigh Primary School – Kitchen Garden Program