



# CREAMY BLUE CHEESE, CARMELISED ONION & ROSEMARY TART

<https://www.mainland.co.nz/recipe/blue-cheese-tart.html>



**PREP TIME**  
**35 MINS**

**COOKING TIME**  
**60 MINS**

**SERVES**  
**6**

Our Mainland Creamy Blue matched with the sweet caramelised onions and nutty walnuts in the pastry of this flavoursome tart by Kelly Gibney is a crowd pleaser for brunch, lunch or dinner.

## Ingredients

- 80g Mainland Creamy Blue Cheese
- 100g Mainland unsalted butter
- ¾ cup raw walnuts
- 2 cups wholemeal spelt flour
- ½ teaspoon salt
- 1 free-range egg
- 1-3 tablespoons cold water (as needed)
- 2 red onions – sliced into thin rings
- 1 tablespoon finely diced fresh rosemary
- 1 teaspoon balsamic vinegar
- 1 garlic clove - finely diced
- 5 free-range eggs
- ¼ cup cream
- Sea salt and cracked black pepper
- Olive oil for sautéing
- To serve: finely chopped fresh parsley

## Method

1. Place walnuts in a food processor and blitz until a fine flour. Add the remaining pastry ingredients (except water) in a food processor and run until the texture of coarse breadcrumbs. Add the water one tablespoon at a time – leaving five seconds between each addition – until the pastry comes together in a ball. Shape into a thick disc, wrap in cling film and place in the fridge for a minimum of 30 minutes and up to 24 hours.
2. Preheat oven to 180 celsius (350f). Remove the pastry from fridge and roll out on a floured board until slightly less than 1cm thick. Drape over a 10x36cm rectangle tart dish and gently press into the tin. Use a knife to trim the top edge. Bake for 12–15 minutes (using pastry weights if you have them) until firm and very slightly golden. Set aside to cool.
3. Heat a generous glug of olive oil in a sauté pan over a medium-low heat. Add the onions and garlic. Cook without browning for 10-15 minutes until tender and caramelized. Add the rosemary and balsamic halfway through the cooking process. Set aside until ready to use.
4. Whisk together the eggs and cream. Season lightly with sea salt and cracked black pepper (remember the cheese is quite salty). Pour into the tart crust. Crumble half the cheese over the top. Scatter the red onions evenly on top of the eggs. Crumble the remaining blue cheese.
5. Bake for 30-35 minutes until golden and just set. Allow to sit for 15 minutes before cutting. Garnish with finely chopped fresh parsley and slice. Enjoy with a crisp green salad.