

Potato, onion, sage and gruyère tart

Cuisine: French
Food category: Vegetarian dishes



Author: Jaroslav Mikoška
Company: Retigo



Program steps

Preheating:

170 °C

1

Hot air

100 %

Termination by time

00:15

hh:mm

170 °C

100 %

| Ingredients - number of portions - 6 | | |
|--------------------------------------|-------|------|
| Name | Value | Unit |
| olive oil | 55 | ml |
| sage | 6 | pcs |
| onion | 3 | pcs |
| puff pastry | 250 | g |
| large potatoes | 3 | pcs |
| gruyère | 150 | g |

| Nutrition and allergens | |
|--|----------|
| Allergens: 1 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová | |
| Nutritional value of one portion | Value |
| Energy | 275.1 kJ |
| Carbohydrate | 15 g |
| Fat | 20.1 g |
| Protein | 9.3 g |
| Water | 0 g |

Directions

Preheat the oven to 170C.

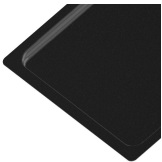
Put the olive oil and sage leaves in a pan. Fry until crisp and then immediately remove the sage leaves and set aside.

Add the peeled and finely sliced onions to the same pan. Cook over a low to moderate heat for 20-30 minutes, stirring occasionally, until soft and caramelised. Set aside.

Lay the puff pastry out on a lined baking tray and top with the caramelised onions, leaving a border all around. Top with the quartered large boiled potatoes and grated gruyère. Bake for 15 minutes.

Remove from the oven when golden-brown, garnish with the crisp sage leaves and serve.

Recommended accessories



Vision Bake