

Caramelized Onion and Emmenthal Tarts



This a wonderful savoury appetizer. You can make your own pastry or purchase tart shells and fill them with the ingredients below. Serves 12.

ingredients

- 12** Mini pastry tarts, uncooked
- 1 jar** **Caramelized Onions with Fig**
- 6 oz.** Emmenthal Cheese, grated
- Herbs from Provence**

instructions

1. Preheat oven to 400°F.
2. Place 1/2 oz of cheese in each tart shell.
3. Top with 1 tsp of Caramelized Onion.
4. Sprinkle with Herbs from Provence.

Place on a baking sheet and bake for 10-12 minutes or until the cheese is melted and the pastry browned. Arrange on a serving platter and serve immediately.