



SPICED ONION CHUTNEY & ROSEMARY BUTTERNUT SQUASH TARTS

Ingredients

1 sheet of ready made puff pastry
100 grams of butternut squash, cut into 1 cm cubes
1 sprig of rosemary, removed from the stalk, roughly chopped
70 grams of pine nuts
50 grams of free-form grated cheese
olive oil
salt and pepper
For the chutney:
2 Tbs olive oil
1 Tbs of Mr Fitzpatrick's plum and pear spiced cordial
1 large onion, thinly sliced (approx 375 grams)
75 grams of brown sugar
1 Tbs of balsamic vinegar
1 clove of crushed garlic
1/2 Tbs of wholegrain mustard
50 ml red wine vinegar
1/4 Tsp of salt

How to

1. Heat the oil in a saucepan over a low - medium heat, soften the onions.
2. Stir in 1 Tbs of brown sugar, stirring occasionally until onions start to colour.
3. Add all remaining ingredients and simmer uncovered for 20 minutes until chutney has reduced and thickened to a caramel colour.
4. While chutney is cooling heat the oven to 180c and line a baking tray with parchment, line the pastry sheet on top and cut in to even quarters.
5. Drizzle butternut squash with olive oil, season well and toss with the rosemary.
6. Spread 1 Tbs of chutney over each pastry square, sprinkle with cheese, cubes of butternut squash and pine nuts.
7. Add a final sprinkle of chopped rosemary, and fold the corners into the centre and bake in the oven for 20-25 minutes until golden.