

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