

# Potato, onion, sage and gruyère tart

Cuisine: French

Food category: Vegetarian dishes



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## 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.

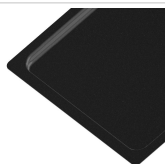
Put the olive oil and sage leaves in a pan. Fry until crisp and then immediately remove the sage leaves and set aside.

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