

luke mangan



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#### **Salt Grill P&O Cruise Liners**



## **FIG TART, RED ONION JAM, BLUE CHEESE & LEMON DRESSING**

### **Ingredients**

- Red Onion Jam
- 10kg red onions peeled & sliced
- 15 litres red wine
- 3 litres port
- 500g caster sugar
- 300 ml balsamic vinegar

### **For the Tart**

- 75 fresh figs cut into 5 pieces
- 500g fondanbaret cheese
- 6 pan nets baby rocket cress
- 2 eggs yolk to glaze puff
- Pre-rolled puff cut with 20 cutter

### **Truffled Verjuice Vinaigrette**

- 200mls Verjuice
- 300ml extra virgin olive oil
- 40mls truffle oil
- 40g Dijon mustard
- Seasoning

### **Method**

- Sauté onions in hot pot, add red wine, caster sugar and balsamic and reduce to no liquid is left. Season and cook.
- Place one puff, then slice of fig and bake on 180 degrees for 6 minutes, take out, add blue cheese and pace back in oven for 1 minute.
- Pull out of oven, dress with vinaigrette and rocket cress.

