BASCO
GOURMET SPAIN TO YOUR DOOR

Piquillo Pepper, Caramelised Onion and Anchovy Tart



PREP TIME
20 MINS

COOK TIME
1HR 10 MINS

TOTAL TIME
1HR 30 MINS

SERVES 6 PEOPLE

EASY

Ingredients

320g ready rolled all butter puff pastry
8 medium onions, peeled and thinly sliced
400g whole piquillo peppers (tinned)
3 garlic cloves, peeled and thinly sliced
50g Cantábrico anchovies
Extra virgin olive oil
Fresh thyme
Sea salt
Pinch of sugar

Method

Heat a generous splash of olive oil with a knob of butter in a wide pan. Add the sliced onions, thyme and a pinch of salt. Cook gently over a medium-low heat for around 30 minutes, stirring occasionally, until soft, golden and deeply caramelised.

In a separate pan, gently heat 4 tablespoons of olive oil and gently fry the sliced garlic until lightly browned. Add the whole piquillo peppers, season with a little salt and a pinch of sugar. Cook slowly for 20 minutes until tender and glossy. Set aside.

Line a rectangular fluted tart tin with the puff pastry. Press into the edges and trim if needed. Prick the base all over with a fork. Spread the caramelised onions evenly over the base. Arrange the confit piquillo peppers on top. Lightly brush with olive oil and season with a touch of sea salt.

Bake in a preheated oven at 190°C for 20 minutes, or until the pastry is golden and crisp.

Allow the tart to cool slightly before removing from the tin. Top with Cantábrico anchovies and freshly picked thyme leaves.

Serve with a crisp green salad dressed in a Dijon mustard vinaigrette and a chilled glass of zesty Albariño for the perfect Spanish pairing.