



HUG Tartelettes with red wine onions

Recipe for 10 - 15 HUG Universal Tartelettes (7cm)

Ingredients

- 800 g onions (if desired, use red and white together)
- ca. 2 dl red wine
- Butter
- Salt, pepper
- Ground cardamom
- Sugar
- 3 dl cream (or a mixture of quark and cream or quark and milk)
- 3 eggs
- Ham



Preparation:

Halve the onions and then cut into slices (not too thin). Heat the onion slices in the butter. Add a little sugar. Pour in enough red wine to just cover the onions. Cover and simmer.

If necessary, add a little red wine (or water) from time to time. Towards the end of the cooking time reduce the liquid over a high heat until the onions are glazed. Season with salt, pepper, a little sugar and coriander. Leave to cool.

Whisk the eggs and chosen milk products for the glaze. Season with salt and pepper.

Cut ham crossways into thin strips and use to line the tartelettes. Fill with the onion mixture. Pour the glaze over the filling and bake immediately.

