

Sperrin Blue Cheese, Sweet

Potato & Pecan Galette

Preparation & Cooking Time: 40mins

Serves: 3

Ingredients:

- 1 ready rolled short crust pastry sheet
- 75 g Sperrin Blue Cheese
- 250g sweet potato
- 1 large red onion
- 2 tablespoons olive oil
- 50g roughly chopped pecans
- 1 tablespoon of maple syrup
- 1 teaspoon of chopped fresh sage
- 1 teaspoon chopped fresh rosemary
- Salt and freshly ground pepper



Preparation:

1. Preheat oven to 200°C
2. Thinly slice onion and sauté in 1 tablespoon of olive oil until sweetened and beginning to caramelize.
3. Slice sweet potato wafer thin. Toss with the sautéed onion, rosemary, sage, maple syrup, and 1 tablespoon of olive oil. Season with salt & pepper.
4. Lay pastry sheet out on a baking tray. Pour mixture onto the sheet.
5. Sprinkle nuts and Sperrin Blue cheese over the mixture.
6. Fold edges of pastry just over the edges of the mix to form a rough open faced tart.
7. Bake in the oven at 200°C for about 30 minutes until pastry is golden brown.
8. Serve with fresh side salad of choice.

SPERRIN BLUE

