Mini tartlets with onions and goat's cheese

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	25 Mins
Piece	16
Appliance	CombiSteamer V6000 45 from 2021

Caramelized onions and creamy goat's cream cheese topped with a crispy puff pastry lid – a savoury version of tarte tatin in mini format. The sweet, buttery onions harmonize with the tangy cheese and a hint of thyme.

Tartlets

40 g sugar

20 g butter, cut into small knobs

2 red onions, halved, cut into thin strips

6 sprigs of thyme, leaves pulled off from stalks

¼ tsp salt

Some pepper

50 g goat's cream cheese

1 rolled-out rectangular sheet of puff pastry, (about 42 × 25 cm)

For serving

1 tbsp white balsamic vinegar

½ tbsp olive oil

Some fleur de sel

Tartlets

Place ½ tsps of sugar, spaced 7 cm apart and forming 4 rows, on a lined baking tray. Put a knob of butter on top of each one. Arrange the onions and thyme on top, season with salt and pepper, crumble over some goat's cheese. Unroll the puff pastry, cut out rounds about 7 cm in diameter, place over the onions and press the edge down well with a fork. Put the baking tray into the cold cooking space and bake at 210 °C for about 25 minutes until golden brown using the professional baking classical mode. Take out the baking tray and gently turn over the tartlets with spatula.

Put the tray in

Professional baking classical 210 °C for 25 Mins

Serving

Stir the white balsamic vinegar and oil together. Arrange the tartlets on a platter, drizzle over the white balsamic vinegar mixture and sprinkle over some fleur de sel.

Tips

Cream cheese made from cow's milk or a vegan alternative to cream cheese can be used in place of goat's cream cheese.

Accessories

Round cutter (about ø7 cm)

Baking tray

Additional information

Created on	13.03.2026