KIKKOMAN

Pumpkin tart with cheddar and caramelized onions

Total time **60 mins** **60 mins** preparation time

INGREDIENTS

4 portion(s)

Tart

200 g	wheat flour
100 g	butter
70 g	smooth, natural cottage cheese

Stuffing

200 g	pumpkin purée
50 g	smooth, natural cottage cheese
100 g	cheddar cheese

Additionally

150 g	red onion
20 g	butter
15 g	honey
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	parsley

PREPARATION

Step 1

Preheat the oven to 190 degrees.

Step 2

Mix the flour and butter. Add the curd and knead to a smooth dough. Put it in a tart tin (24 cm in diameter) and place it in the fridge.

Step 3

Mix the pumpkin purée with the cottage cheese and grated cheddar. Put the mixture on the cooled cake and bake it for about 40 minutes.

Step 4

Cut the onion into slices. Glaze it in butter, then add honey and soy sauce. Stir it and when it starts to caramelize, put it on the tart. Sprinkle with parsley and serve.