

Hommus Vol Au Vents

These Hommus Vol Au Vents are a delightful entertainer that is the perfect amount of sweet 'n' savoury.

Ingredients

- 12x **Vol au Vents** (petite pastry cases)
- 1 tbsp **olive oil**
- 1 large **onion**, thinly sliced
- 1 $\frac{1}{2}$ tbsp **brown sugar**
- 1 $\frac{1}{2}$ tbsp **balsamic vinegar**
- Finely ground **black pepper**

Method

1. Heat oil in a saucepan over medium heat. Add onions and cook, stirring, until the onions have softened.
2. Add the sugar and balsamic vinegar and stir to combine. Reduce heat to low and continue to cook, stirring occasionally, until the onions are very soft and caramelised; then season with freshly ground black pepper. Remove from heat and allow to cool. Once the onions have cooled, roughly chop and refrigerate until needed.
3. Preheat oven to 160 C and bake the Vol au Vents until golden brown on top, about 10 minutes.
4. Fill with hommus, onion and top with roughly chopped roasted almond. Serve.

