

Mini French Onion & Gruyère Puff Pastry Cups

INGREDIENTS

For the caramelized onions:

- 3 large yellow onions, thinly sliced
- 2 tbsp butter
- 1 tbsp olive oil
- 1/2 tsp salt
- 1 tsp sugar (optional, accelerates caramelization)
- 1-2 tsp balsamic vinegar or 1 tbsp sherry (optional for depth)
- Fresh thyme (a few sprigs)

For assembly:

- 1 sheet puff pastry, thawed
- 1 - 1 1/4 cups shredded Gruyère cheese
- (or 1 cup Gruyère + 1/2 cup mozzarella for extra melt)
- Fresh thyme leaves, for topping
- Flaky sea salt (optional)

DIRECTIONS

1. Heat butter and olive oil in a skillet over medium heat. Add onions, salt, and sugar (if using). Cook for 25-35 minutes, stirring often, until deep golden. Add balsamic or sherry and thyme; cook 2 more minutes. Remove from heat and let cool. *(Chef note: Deep, dark onions are KEY for both flavor and visuals - don't rush them.)*
2. Preheat the oven to 400°F. Lightly spray a mini muffin tin. Unroll the puff pastry on a lightly floured surface. Cut into 2 to 2.5-inch squares (about 24 per sheet). Press each square gently into a mini muffin cup, letting the corners stand up.
3. Add 1-2 teaspoons of caramelized onion to each cup. Top with a small pinch of Gruyère (about 1 tablespoon). Add a leaf or two of fresh thyme on top.
4. Bake for 12-15 minutes, or until the pastry is puffed, the edges are deep golden, and the cheese is bubbling and lightly browned.
5. Let cool for 5 minutes to help the cups set. Add a tiny sprinkle of flaky salt. Optional: drizzle with a touch of warm balsamic glaze for shine. Serve warm or at room temperature on a platter with fresh thyme sprigs.