Tomato Cakes with Sweet Onions and Soy Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

for the cakes:

1. 180 gr. all purpose flour
2. 2 tsp baking powder
3. 1 tbsp tomato paste or ketchup
4. 150 gr. cooked hum, coarsely chopped
5. 1 tbsp grated Parmesan cheese
6. 1 egg
7. 125 ml. milk
8. 60 gr. butter, softened
9. salt
10. fresh basil coarsely chopped

for the sweet onion:

1. 2 medium size red onions
2. 2 fresh bay leafs
3. 1 tbsp brown sugar
4. 1 tbsp honey
5. salt
6. 2 tbsp olive oil

Instructions

Preheat oven to 180°C. Lightly grease 6 muffin cups.
In a large mixing bowl combine flour, powder, salt and Parmesan cheese. Add the cooked ham and mix well. In another mixing bowl blend the butter with the egg until soft, then slowly add the milk. Mix until all is well combined. Add egg mixture in the flour mixture. Add the basil. Combine the ingredients with the wooden spoon, but do not over mix. Spoon the batter in the prepared muffin cups. Bake 25-30 minutes. Cool 5 minutes.
Peel the onions, cut in half. Slice each half in not too thin slices. Heat the oil in a saucepan and add the onion with the bay leafs and the salt. Cook 5-6 minutes uncovered until onion is soft. Add the brown sugar and the honey. Cook on high medium heat until the liquid is almost evaporated.
Serve the tomato cakes with the onion and some soy sauce.