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Tiny Thyme & Onion Tarts

2 spanish onions, sliced
3 tbsps olive oil
1 tub Udder Delights Goat Curd
36 Canape Cups
2 salted anchovies
1 tbsns Fresh thyme leaves

Fry the onions gently in olive oil for 15 minutes until they have caramelised (be careful not to let them burn, as they will taste bitter.) This can be done a few hours in advance but will taste better if served warm or at room temperature (not fridge cold). When ready to serve, arrange the canape cups on a serving platter. Using two teaspoons place a small blob of cheese into each canapé cup. Top with a little onion, half an anchovy and scatter with a few thyme leaves.