

Onion Tart

Recipe by Stephen Pavy

Serves: 6

Serve with

Joseph Phelps Vineyards Sauvignon Blanc

Joseph Phelps Vineyards Le Mistral

Note: Assemble the tart in the morning, cover, and refrigerate. Bake just before you're ready to serve.

- 1 sheet frozen all-butter puff pastry
- 2 extra-large egg yolks
- ½ lb. slab applewood smoked bacon
- 2 Tbsp. extra virgin olive oil
- 2 cups sliced young onions, red and white if possible
- 1 Tbsp. thyme leaves
- ½ cup diagonally sliced young onion tops
- ½ cup whole milk ricotta, drained if wet
- ¼ cup crème fraîche
- 1/3 lb. Cantal, Gruyere or Comte cheese, thinly sliced
- ½ cup flat leaf parsley leaves
- ¼ cup chervil sprigs
- ¼ cup ½ inch snipped chives
- A drizzle super-good extra virgin olive oil
- ½ lemon, for juicing
- Kosher salt and freshly ground black pepper

Preheat the oven to 400° F.

Defrost the puff pastry slightly and unroll it onto a parchment-lined baking sheet/cookie sheet (standard size) with rim. Use a paring knife to score a ¼ inch border around the edge of the pastry as a guide. Fold this ¼ inch edge up to make a crust. Make an egg wash by whisking one egg yolk with ½ tsp. water, and brush the egg wash along the border. (You will not need all of the egg wash.) Return the puff pastry to the freezer until you're ready to use it.

Slice the bacon into 3/8 inch thick slices. Stack the slices in two piles, then cut the bacon crosswise into 3/8 inch even sided rectangles.

Heat a large sauté pan over high heat for 2 minutes. Add 1 Tbsp. olive oil, and allow to heat another minute. Add the bacon, and sauté over medium-high heat 4 to 5 minutes, until slightly crisp but still tender. Reduce the heat to low, and toss in the young onions, thyme, and ½ tsp. salt. Stir together a minute or two, until the onions are just wilted. Toss in the onion tops, and remove to a baking sheet or platter to cool.



Place the ricotta, remaining egg yolk, and remaining Tbsp. olive oil in the bowl of a food processor. Puree until smooth, and transfer to a medium bowl. Gently fold in the crème fraiche and season with 1/8 tsp. salt and a pinch of pepper.

Spread the ricotta mixture on the puff pastry within the crust. Lay the Cantal over the ricotta, and arrange the bacon-onion mixture on top.

Bake the tart 20 to 25 minute, rotating the baking sheet once, until the cheese is bubbling and the crust is golden brown. Lift up the edge of the tart and peek underneath to make sure the crust is cooked through. (If you underbake the tart, it will be soggy.)

Toss the herbs in a small bowl with salt, pepper, a drizzle of super-good olive oil, and a squeeze of lemon juice.

Let the tart cool a few minutes, and serve it on a cutting board at the table. Serve the herb salad in a small pretty bowl.

To serve individual portions, cut six wedges from the tart and garnish each one with a little herb salad.