



Five-Onion and Bacon Tart with Thyme Crust

By Chef Denise

Ingredients:

For the pastry

2 cups of AP flour
Pinch salt
1 t fresh thyme or 1 tsp dried thyme
1 cup of butter cube
¼ cup ice water

For the filling

4 strips of thick, country-style bacon
2 t olive oil
1 medium onion slice very thinly
½ pound leeks wash and rinse and sliced thinly
1 large shallot sliced thinly
2 small garlic cloves slice thinly
2 scallions removed the green part, chopped fine
1 tsp butter
1 t chopped fresh thyme
Salt and pepper
1 cup heavy cream
1 cup fresh grated Gruyere cheese

Directions:

In a bowl of food processor add flour, salt and thyme. Add the cube butter pulse 15 to 20 times or until it seems like coarse meal. Add water little at a time till it forms a ball. Wrap the ball in plastic and place in fridge for 2 hours or till next day. Can be frozen for several months,

In a small skillet place cut up bacon and cook till done. Remove when done and drain on a paper towel put aside.

In a clean large skillet heat 1tb olive oil add the onion and cook for 5 minutes.

Add leeks, scallions, shallots, garlic add butter. All this up to now can be made the day before.

To assemble the tart:

Skillet where you cook the onions heat the cream, thyme, generous pepper simmer 5 to 8 minutes till thickened. Cool slightly.

Roll the dough for the tart pan you chose.

Add to cream onion mixture, bacon and cheese. Place in tart.

Place tart pan on a baking sheet. Preheat to 350. Bake for 1 hour if you notice is getting dark simply lower oven to 325 cover with foil.

Let it cool a few minutes, remove from pan.

Serve warm or room temp.

Bon Appetit!