



BACON ONION TART WITH BALSAMIC & TOMATOES

Wine pairing: VQA Pinot Noir

Cut into bites for a perfect appetizer or served as a slice for a starter course, this tart pleases everyone and might become a family favorite. Just a few ingredients baked on crisp pastry will have your guests wondering if there aren't a bunch of secret ingredients at work here. The balsamic glazed onions have a rich, meaty aroma and the bacon, well, I mean, it's bacon!

Yield: 6 servings

Makes one 10-inch (30 cm) tart

Prep Time: 10 minutes

Cook Time: 50 minutes, plus resting

1 Tbsp (15 mL) butter or reserved drippings from the cooked bacon

2 yellow onions, sliced

Splash balsamic vinegar

1 tsp (5 mL) chopped fresh thyme leaves

Salt and pepper

1 sheet (225 g/8 oz) frozen butter puff pastry, thawed in the fridge

6 slices bacon, cooked, drained and crumbled

12 cherry tomatoes, halved

1. Melt the butter in a large sauté pan over medium heat, then stir in the onions. Sauté the onions until they turn a golden brown and their volume reduces by half, about 20 minutes. Add the balsamic vinegar and stir the onions with a wooden spoon to pull up the caramelized bits from the pan. Stir in the thyme, season to taste and then remove the pan from the heat and let cool at room temperature. This can be made up to a day ahead and chilled until ready to assemble.
2. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.
3. Lay the sheet of puff pastry on the baking sheet and dock it with a fork across the surface (this prevents it from rising too much). Spread the cooled onions in an even layer over the pastry, right to the edges, and sprinkle the crumbled bacon overtop. Arrange the cherry tomato halves overtop in 4 rows of 6. Bake the tart until it is puffed and golden brown at the edges, about 30 minutes.
4. To serve, transfer the baking sheet to a cooling rack for 5 minutes, then cut the pastry into 24 pieces so that a cherry tomato half is on each piece. Pick up with your fingers to eat warm or at room temperature.



Notes:

Puff pastry needs a hot oven to make it crisp, light and airy, so be sure to fully heat it to temperature before baking.

From Living High Off the Hog, Michael Olson, Appetite by Random House, 2019.

TO MAKE WITH US

Tools:

- Large saute pan
- Cutting board
- Chef's knife
- Wooden spoon or silicone spatula
- Baking Tray lined with parchment paper

Ingredients:

Have all ingredients on hand & measured where possible
To truly bake with us in real time, have caramelized onions made and cooled, and bacon cooked

Suggested Wines:

Southbrook 2019 Triomphe Pinot Noir

Henry of Pelham 2020 Pinot Noir