

Savory Tart

Serves 4 (a 10 inch tart), : ~1.5hr timeframe : recipe slightly adapted from Joshua McFadden

***A heads up, I cooked the potatoes for this recipe the night before then popped them into the fridge until ready to use. It really helps with prep! Also, you parbake the crust so you will need dried beans or pie weights for this recipe.**

Ingredients:

- all-purpose flour, for dusting
- 1, 13 inch pie dough (or homemade tart dough)
- extra-virgin olive oil
- 3 ounces pancetta, chopped
- 3 cups thinly sliced yellow onion (about 1.5 onions)
- salt and freshly ground black pepper
- 1 egg yolk
- ½ cup heavy cream or crème fraîche
- 2 ounces Gruyère cheese, shredded (½ cup, plus more for topping)
- 3 small/medium yellow potatoes: peeled, boiled until soft, cooled, cut into uniform slices
- optional: side salad for serving

Instructions:

Prep the tart:

- Heat the oven to 400°F.
- Heat a small glug of olive oil in a large skillet or Dutch oven over medium-high heat.

- Add the pancetta and as soon as it sizzles, reduce the heat and cook until the fat has rendered and the pancetta is starting to brown, about 7 minutes; don't let it get fully browned and crisp.
- Meanwhile, on a lightly floured work surface, roll the dough to a 13-inch round.
- Gently roll the dough around your rolling pin, transfer to a *10-inch tart pan with a removable bottom, and unroll.
- Gently press the dough down into the corner where the base meets the sides, and press the dough up the sides, leaving some above the rim.
- Pinch the dough to form a tidy, evenly thick rim.
- Line the dough with parchment paper or foil and fill with dried beans or pie weights.
- Bake until the dough is set and the rim is light brown, about 10 minutes.

Meanwhile, cook the onions:

- At this point the pancetta should be crisped and you can add the onions to the pan.
- Season generously with salt and pepper, and cook gently until the onion becomes very soft and fragrant and is a rich golden brown, stirring and scraping the pan frequently, about 30 minutes.
- Pull from heat and allow to cool slightly.

Finish the crust:

- Once the first 10 minutes are up on the pie crust, reduce the oven temperature to 325°F.
- Carefully remove the parchment and beans, return the tart shell to the oven, and cook until the base looks dry and is light gold, another 20 minutes.
- Let the crust cool slightly. (Leave the oven on.)

Fill and bake the tart:

- Whisk together the egg yolk and cream in a bowl. Season lightly with salt and pepper.

- Fold in the Gruyère and onion/pancetta.
 - Fill the tart shell with HALF the mixture, smoothing the top.
 - Place down an even layer of potato slices.
 - Top with the rest of the onion filling and extra shredded cheese.
 - Bake until the filling is just set, about 20 minutes.
 - Let the tart cool to warm before cutting and serving.
 - Enjoy with a crisp tangy side salad.
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recipe notes:

- I definitely think you could make this in a pie pan if you don't have a tart pan. Or make it like a galette with no pan!

what you learn:

- I actually have never had to parbake a pie/tart crust. I ended up running to the store last minute for dried beans to use as weights because I didn't have any. Once I had what I needed it went great! I'll work on my tart crust though. The one I homemade was a little difficult to handle.