

HONEY-ROASTED ONION TART

Ingredients:

1 sheet frozen puff pastry (half 17.3 oz package), thawed
3 bacon slices, cut crosswise into 1/2" pieces (or bacon drippings)
1/4 c. Honey
1/4 c. Dry white wine
4 large sweet yellow onions (about 1/2 lb., cut into 1/4" thick rounds
Nonstick vegetable oil spray
3/4 c. creme fraiche
1/2 t. Sea salt
1/8 t. Fresh thyme leaves

Position rack in top third of oven and preheat to 375. Using lightly floured rolling pin, roll out puff pastry on lightly floured surface to 14" x 10" rectangle. Fold 1/2" of pastry edges in toward the center on all sides. Transfer pastry to large rimmed baking sheet. Press firmly on pastry edges with fork to rim. Chill crust.

Cook bacon until crisp. Transfer to paper towels to drain. Reserve 1 T. Bacon drippings. Whisk honey, wine, and reserved bacon drippings in large bowl. Add onions; toss to coat. Coat another large rimmed baking sheet with nonstick spray. Spread onion mixture in even layer on sheet. Roast 30 minutes. Turn onions over, allowing rings to separate. Roast until onions are caramelized, turning often for even browning, another 30 to 45 minutes. Remove from oven; cool onions slightly. Increase oven temperature to 400. Mix creme fraiche, sea salt, 1/4 t. black pepper, nutmeg, (maybe some pesto or tomato sauce) in small bowl. Using offset spatula, spread creme fraiche mixture over crust to folded edge. Arrange onions atop creme fraiche. Sprinkle with bacon. Bake tart until crust lightly golden brown and topping is bubbling, 20 to 25 minutes. Sprinkle with thyme and serve.

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