

Onion and Olive Tart

Category: Appetizer

Servings: 2

Rating: 10

Source: J's Winery

Description:

This pastry was served at J's Winery with a sparkling Brut. It was excellent.

Ingredients:

lemon zest	1 teaspoon, grated
salt	pinch
butter, unsalted	3/4 cup, in all
water	3-4 tablespoons, chilled
california olives	1/2 cup, pitted
capers	1 tablespoon, rinsed
flour, all-purpose	1 1/2 cups
garlic	1 teaspoon, minced
gruyere cheese	1/2 cup, grated
pepper	1/2 teaspoon
olive oil, extra virgin	2-3 tablespoons
onion	3 large, cut in 1/4" slices
thyme	2 teaspoons
cream	1 cup
egg	2
anchovy	2 teaspoons, minced

Instructions:

To make the pastry, put the flour and salt in a food processor and pulse to combine. Add the butter and process until the mixture resembles cornmeal. Add 3 tablespoons of cold water and process the dough until it just holds together, adding additional water if the mixture is too dry. Gather into a ball, place in plastic wrap, and refrigerate for at least an hour.

To make the tapenade, combine the olives, capers, anchovy, garlic, lemon zest, and pepper in a food processor, and pulse while adding 2 tablespoons of extra virgin olive oil. Add more oil if needed to get to a spreadable texture.

To make the filling, saute the onions in a mixture of butter and olive oil over medium heat until soft. Sprinkle with flour, salt, and pepper, and continue to cook, stirring, for about 2 minutes. Add the thyme, stir briefly, and then let cool for 10 minutes. Meanwhile, whisk the egg and cream together

and season with salt and pepper.

Preheat the oven to 425 degrees. Roll out the pastry and transfer to a 9" tart pan with a removeable bottom. Line the pastry shell with aluminum foil and fill with pie weights. Bake until slightly set, about 10-15 minutes. Remove and cool and reduce the oven temperature to 325 degrees.

Spread the tapenade into the pastry shell and top with onions. Slowly pour in the cream mixture and sprinkle with cheese. Bake until the custard sets, about 25 minutes. Let cool for about 10 minutes, remove from the pan, and serve warm.