

Warm Goat Cheese with Caramelized Onions

Serve a slice of this delicious tart as an appetizer, or a larger slice along with a salad as a main course.

Pastry

- 1¾ cups (9oz/280g) all-purpose flour
- Pinch of salt
- ½ cup (4 oz/125 g) unsalted butter, cut into cubes
- 2 egg yolks, beaten
- 3 to 4 teaspoons cold water

Filling

- 1 tablespoon olive oil
- 1 large onion, sliced
- Leaves from 1 fresh thyme sprig, minced
- 1 bay leaf
- Salt and freshly ground black pepper to taste
- 8 ounces (250g) goat cheese at room temperature
- 8 ounces (250g) cream cheese at room temperature
- 2 eggs
- 2/3 cup (5 fl oz/160 ml) heavy cream

To make the pastry:

In a medium bowl, stir the flour and salt together. Cut in the butter with a pastry cutter or t knives until the mixture is the texture of coarse crumbs. Add the egg yolks and water and mix quickly with a fork. Press the dough together with your fingers. Alternatively, add all the ingredients to a food processor and process just until the dough just comes together. Pat the dough into a flat disk, cover with plastic wrap, and refrigerate for at least 30 minutes.

Preheat the oven to 350°F (180°C). On a flat surface, roll the pastry dough out to a 12-inch (30-cm) circle. Fit the pastry into a 10-inch (25 cm) tart pan with a removable bottom. Line with aluminum foil and fill preheated oven for 9 or 10 minutes, or until set. Remove from the oven and remove the foil and beans or weights. Prick the bottom of the shell with a fork. Return the shell to the oven and bake for 3 or 4 minutes, or until lightly browned. Remove from the oven and let cool in the pan on a wire rack.

In a blender or food processor, combine the goat cheese, cream cheese, eggs, cream, and salt and pepper to taste. Process until perfectly smooth.

Spread the onion mixture evenly over the bottom of the tart shell and fill with the cheese mixture. Bake in the preheated oven for 12 minutes, or until a knife inserted in the center comes out clean. Let cool slightly or to room temperature. Cut the tart into wedges and serve.

Makes 8 servings.

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