

Tarte aux oignons (Onion Tart)

1 loaf's worth of your favorite bread dough

16 oz package of sliced bacon

1100g (just under 2.5 lbs) onion, diced
(weight before peeling)

200g ricotta cheese

(about half of a one pound container)

80ml (1/3 cup) cream

salt

pepper

nutmeg

Starting with 300ml of water, make your favorite bread dough and let it rise once.

Cut the bacon into small pieces and fry in a skillet. Remove bacon when done and blot

with paper towels.

Sauté the diced onion in a bit of the leftover bacon grease, and/or in butter, on high heat, stirring constantly, until the onion starts to brown, then remove from skillet.

Lightly oil an 18 x 13 inch jelly roll baking sheet, so the dough doesn't stick.

Roll out the dough so that it is slightly larger than the pan. Put the dough in the pan and then fold the edges back so that all the dough is inside the pan.

Mix the ricotta and cream, and then spread the mixture evenly over the dough. Sprinkle with salt, pepper and nutmeg ... you'll have to find quantities that work for you.

Distribute the sautéed onion evenly over the cheese/cream mixture.

To make sure the crust gets fully cooked, you can place the pan on a preheated pizza stone at 450°F. Cook for about 20-25 minutes, until outer edge crust is golden brown. Sprinkle the cooked bacon pieces over the tart, cut individual servings, and enjoy! Serves 6.

Recipe adapted from the “Tartes flambées alsaciennes” (Wood-fired Alsatian tart) recipe on page 40 of the Swiss Betty Bossi cookbook “Savior Recevoir — 7 façons de séduire ses hôtes” (Know How to Entertain — 7 ways to entice your guests) published in 1983.