

Bacon and Onion Tart Recipe

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Prep. time : 30 minutes

Cook time : 25 minutes

Ready in 55 minutes

Level : Basic

Ingredients:

- Puff pastry 250g (8.8oz)
- Bacon, smoked 100g (3.5oz)
- Onions 100g (3.5oz)
- Eggs 50g (1.8oz or 1 medium egg)
- Sour cream 100g (3.5oz)
- Salt and pepper to taste
- Egg wash for the pastry
- Cherry tomatoes and rocket – optional

Directions

1. Roll out your puff pastry to a 3mm (1/8") thick rectangle.
2. Cut four 1cm (3/8") wide strips on all four sides of the dough.
3. Brush the edges of the rectangle with water, and glue the strips. Dock the middle of the dough with a fork.
4. Put everything in the fridge to cool.
5. To make sour cream sauce, mix sour cream, one egg, salt and pepper.
6. Slice your bacon to 2.5 cm (1") pieces and cut onion into thin rings.
7. Spread the sauce over the pastry using the back of a spoon.
8. Put bacon and sliced onions in the tart.
9. Brush the edges of the tart with egg wash, and score them with a knife to get a pattern.
10. Bake tart at 180°C (350°F) for about 25-30 minutes, until golden.
11. Before serving top the tart with cherry tomatoes and arugula.