

Bacon and Onion Tart (appetizers)

Prep Time: 20 minutes **Cook Time:** 40–45 minutes **Serves:** 6–8

Ingredients

2 T. olive oil
1 medium yellow onion, thinly sliced
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
Pinch of cayenne pepper
2 T. white wine
1 sheet refrigerated puff pastry, thawed
½ c. ricotta cheese or crème fraîche
8 slices bacon, par-cooked, chopped
¼ c. shredded Gruyère cheese
¼ c. shredded sharp white cheddar
1 egg yolk with 1 tsp. water (for egg wash)



Instructions

Preheat oven to **400°F**.

1. Heat the olive oil in a large skillet over a medium heat.
2. Add in the sliced onions to the skillet. Cook over medium-low heat for **12–15 minutes**, stirring occasionally, until golden and caramelized.
Add in the wine and simmer for 2 minutes, then remove pan from the heat.
3. Line a baking sheet with parchment paper.
Roll the puff pastry onto the prepared baking sheet, pressing gently into the edges (about 10x12 rectangle).
4. Spread the ricotta cheese evenly over the dough, leaving one inch around the edges.
Sprinkle with the chopped bacon and onions.
Top with both cheeses.
5. Press and fold the edges of the dough to form a border, then brush the edges with your egg wash.
6. Bake for 20-25 minutes until the crust is golden brown and bacon is crisp.
Cut into 6-8 slices and serve hot.