

Alsatian Onion Tart

For 5 to 6 people

INGREDIENTS

Pastry crust

- 250 g flour
- 100 g butter or margarine
- 5 g salt
- 10 cl water

Filling

- 6 slices bacon (¼ lb)
- 1 tbsp butter
- 6 large onions, thinly sliced
- ¼ tsp salt
- 1/8 tsp pepper
- 1 tbsp flour
- 1 cup thick cream
- 4 eggs
- 1/8 tsp ground nutmeg

PREPARATION

1. Heat a 10-inch skillet and cook the bacon until crisp. Drain on kitchen paper, then crumble. Discard the bacon fat.
2. In the same pan, melt the butter, then add the onions and crumbled bacon. Cook for 12 to 15 minutes, until the onions are slightly softened. Season with salt and pepper.
3. Remove from the heat and sprinkle in the flour, then add the cream and mix well. Add the eggs one at a time, mixing until fully incorporated.
4. Pour the mixture into the prepared pastry shell, sprinkle with nutmeg, and place in a preheated 400°F oven.
5. Bake for 35 to 40 minutes, or until the top is golden brown.

SERVING SUGGESTION

Sylvaner.