

Caramelized Onion & Blue Cheese Tart



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

| | | |
|---|-----------------------------------|---------------------------------|
| 2T butter | salt and pepper | 2 puff pastry sheets, thawed |
| 3c sweet onions, thinly sliced in rounds | 1/3c walnuts, toasted, chopped | 1c blue cheese, crumbled |
| 1/4c dry white wine | 4oz prosciutto, diced | 1 large egg, lightly beaten |

Preheat oven to 400. Lightly spray a quiche/tart pan with non~stick cooking spray.

In a large skillet, melt butter over medium heat. Add onions and sauté until caramelized, 12~15 minutes, stirring occasionally. Add wine and cook until dry ~ 2 minutes. Add salt and pepper, stir well and remove from heat. Add walnuts and prosciutto and stir well. Let cool. Add blue cheese when cooled.

Stretch or roll out puff pastry sheets into large sheets 12x12. Cut one in a circle 1" larger in diameter than your tart pan. Cut one circle 1/2" smaller than the tart pan. Place larger puff pastry sheet in tart pan, let edges hang over sides and fill with onion mixture. Top with smaller puff pastry. Roll edges of bottom crust into decorative crust. Cut 2~3 slits in top pastry to vent. Bake until golden brown and puffed, about 20~25 minutes.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com