

DINNERLY



Bacon & Caramelized Onion Galette:

Weekend Bakes



1h



2 Servings

If you're ready to level up your baking skills and learn a new trick or two, a weekend baking adventure is just what you need! What's the trick that makes this savory galette so unforgettable? Homemade pastry dough—let it rest for a couple hours or overnight, add the filling, bake it together, and enjoy a crisp, flakey tart like no other. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

WHAT WE SEND

- 5 oz all-purpose flour ³
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- 4 (1 oz) cream cheese ²
- 2 (1 oz) sour cream ²
- ¼ oz fresh thyme

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- 6 Tbsp butter ²
- 1 large egg ¹
- all-purpose flour ³

TOOLS

- medium skillet
- microwave
- rimmed baking sheet

COOKING TIP

To separate the egg in step 4, crack the egg into a small bowl and use the shell or a spoon to scoop out the yolk.

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 38g, Carbs 37g, Protein 17g



1. Start pastry dough

In a medium bowl, mix to combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press butter into flour until it resembles small peas.



2. Finish & chill dough

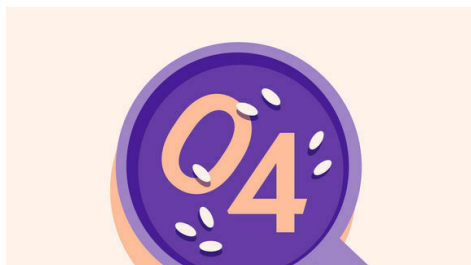
Sprinkle **¼ cup + 1 tablespoon cold tap water** over **flour-butter mixture**. Use a spatula to stir until just combined, then use your hands to knead until **dough** forms a shaggy ball. Pat into a 4-inch wide disk, about ¾-inch thick. Wrap in plastic wrap and refrigerate until firm, at least 2 hours (or preferably overnight).



3. Cook bacon

Preheat oven to 400°F with a rack in the center. Cut **bacon** into ½-inch pieces. Halve and thinly slice **onion**.

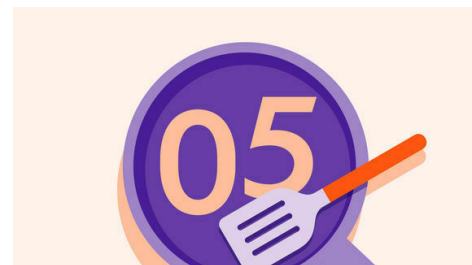
Transfer bacon to a medium skillet. Cook over medium heat, stirring occasionally, until golden in spots but still soft, about 4 minutes (bacon will crisp in oven). Transfer to a medium bowl; reserve **bacon fat** in skillet.



4. Cook onions

Add **onions** to skillet with **bacon fat**. Cook, stirring, until softened, 5–6 minutes. Reduce heat to medium-low. Continue cooking until onions are deeply browned and jammy, about 10 minutes. Transfer to bowl with **bacon**; stir to combine.

In a small bowl, beat **1 large egg yolk** (save egg white for own use) with **1 teaspoon water** and a **pinch of salt**; set aside for step 6.

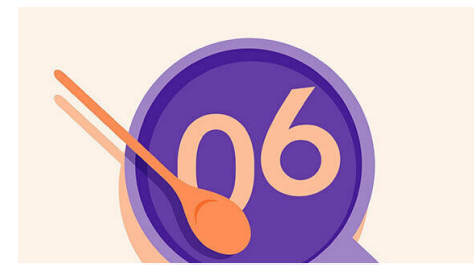


5. Prep filling & roll dough

In a medium microwave-safe bowl, microwave **all of the cream cheese** until just softened, 15–20 seconds. Stir in **all of the sour cream** and a **pinch each of salt, pepper, and sugar**.

On a **floured** work surface, roll **dough** into a 10-inch circle. Transfer to a parchment-lined rimmed baking sheet.

Pick **1½ teaspoons thyme leaves**; discard stems.



6. Bake tarte & serve

Spread **cream cheese mixture** over **dough**, leaving a 1-inch border. Top with **bacon mixture** and **1 teaspoon of the thyme leaves**. Fold dough border over filling, creasing dough as needed. Brush crust with **egg wash**. Bake on center oven rack until golden, rotating halfway through cooking time, 35–40 minutes.

Serve **bacon and onion galette** with **remaining thyme** over top. Enjoy!