

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! This savory galette is one for the books. And what's the trick that makes it 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)

WHAT WE SEND

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

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- 6 Tbsp butter ¹
- 1 large egg ²
- 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

Milk (1), Egg (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

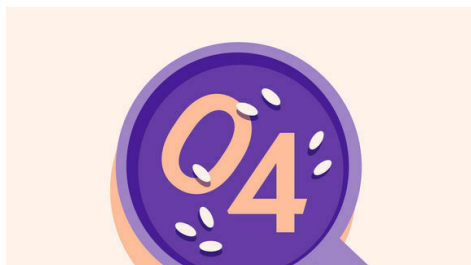
Sprinkle **¼ cup + 1 tablespoon cold tap water** over **flour-butter mixture**. Use a spatula to stir until just combined, then use your hands to knead until **dough** forms a shaggy ball. Pat into a 4-inch wide disk, about ¾-inch thick. Wrap in plastic wrap and refrigerate until firm, at least 2 hours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

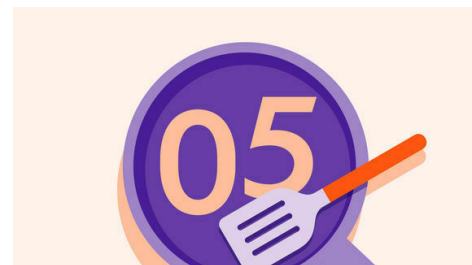
Transfer bacon to a medium skillet. Cook over medium heat, stirring occasionally, until golden in spots but still soft, about 4 minutes (bacon will crisp in oven). Transfer to a medium bowl; reserve **bacon fat** in skillet.



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.

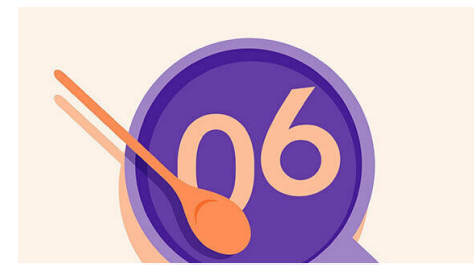


5. Prep filling & roll dough

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!