



Bacon & Caramelized Onion Tarte Flambée

with Thyme & Fontina



3h



2 Servings

Tarte flambée is a savory pastry originating in Alsace, France. This region borders Germany and Switzerland, which is evident in the combination of flavors in the cuisine. Our version starts with buttery homemade pastry dough, topped with fontina cheese, sweet caramelized onions, and smoky bacon. (2p-plan serves 8; 4p-plan serves 12.)

What we send

- 5 oz all-purpose flour ³
- 4 oz pkg thick-cut bacon
- 1 red onion
- 4 (1 oz) cream cheese ¹
- 2 (1 oz) sour cream ¹
- ¼ oz ground coriander
- ¼ oz fresh thyme
- 2 oz shredded fontina ¹

What you need

- sugar
- kosher salt & ground pepper
- 6 Tbsp unsalted butter ¹
- 1 large egg yolk ²
- all-purpose flour (for dusting) ³

Tools

- medium skillet
- rimmed baking sheet

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 310kcal, Fat 21g, Carbs 19g, Protein 10g



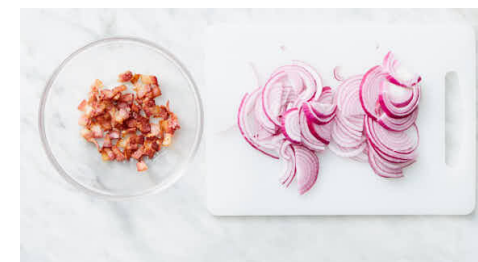
1. Start pastry dough

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



2. Finish & chill dough

Sprinkle **¼ cup plus 1 tablespoon cold 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 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 **half of the onion** (save rest for own use). Transfer bacon to a medium skillet and set over medium-high heat. Cook, stirring occasionally, until golden in spots but still soft, about 4 minutes (bacon will crisp in the oven). Transfer to a medium bowl; reserve bacon fat in skillet.



4. Cook onions

Add **sliced onions** to skillet with **bacon fat**. Cook, stirring, until onions soften, 5–6 minutes. Reduce heat to medium-low. Continue cooking until onions are deeply browned and jammy, about 10 minutes more. 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.



5. Prep filling & roll dough

In a medium microwave-safe bowl, microwave **cream cheese** just to soften, 15–20 seconds. Stir in **sour cream, 2 tablespoons water, ½ teaspoon coriander**, and a **pinch each of salt, pepper, and sugar**. On a **floured** surface, roll dough into a 8x12-inch rectangle; trim edges, if desired. Transfer to a parchment-lined baking sheet. Pick **1 ½ teaspoons thyme leaves**; discard stems.



6. Bake tart & serve

Spread **cream cheese mixture** over **dough**; leave a 1-inch border. Top with **fontina**, then **bacon mixture** and **1 teaspoon of thyme leaves**. Fold longer edges over **tarte**, then shorter edges; press corners to seal. Brush exposed dough with **egg wash**. Bake on center rack until golden, rotating halfway through, 35–40 minutes total. Garnish with **remaining thyme leaves**. Enjoy!