

Stuffed onions savory tart

•SERVES: 4 people; PREP: 30 mins; COOK: 45 mins; READY IN: 2 hours 15 mins



Ingredients

For the pastry

- 250 g flour
- 150 g unsalted butter, diced and softened
- a tsp of salt
- a pinch of sugar
- an egg
- a tbsp of cold milk

For the stuffed onions

- 5 white onions, small ones
- 125 ml milk for the bechamel sauce
- 10 g flour
- 10 g unsalted butter, plus a knob
- 50 g Murazzano cheese (semi-hard cheese), *finely diced*
- coarse salt
- black pepper
- 250 ml whipping cream
- salt
- 2 eggs

Instructions

1. Make a well with the flour. Put in the middle butter, salt, sugar and the egg and start mixing with your fingertips. Slowly incorporate the flour and mix delicately until you have a crumbly mixture.
2. Pour the milk and incorporate it with your fingertips until the dough stick together. Now knead 4 or 5 times, until you have a smooth dough. Make a ball, wrap it in plastic and store it in the fridge until you have to use it. [You can store this kind of dough in an airtight container in the fridge for a week and in the freezer for three months]
3. Meanwhile prepare the bechamel sauce you'll use to stuff the onions: in a saucepan melt the butter, then toast the flour. Now pour the milk a little at a time, mixing with a whisk so you won't have any lumps. Mix until you have a creamy texture. Season with salt and let it cool down.

4. Clean the onions, chop off the top of four of them (keep aside the top) and empty them using a knife and a teaspoon. Season with salt and pepper the inside, then put a couple of cheese dice in it, cover with bechamel sauce and top with a cheese dice.
5. Put the onion top back on, then place the onions in a pan and cover them with coarse salt. Bake them in a 320°F (160°C) pre-heated oven for 25 to 30 minutes. Take them out of the oven and clean them from the salt (if necessary use some dampen kitchen paper) and set aside.
6. Finely chop the onion pulp and the extra onion, then sauté it in a pan with a knob of butter, salt and pepper. Set aside.
7. Slightly flour the countertop and the rolling pin. Roll out the dough gently pressing it with the rolling pin and turning it from time to time (so it won't stick to the countertop) until you have the desired dimension and shape. With these doses I made a rectangular tart and 4 single portions. Line with the pastry a baking pan, previously greased and floured.
8. Cut the exceeding pastry using a knife; riddle the bottom of the pastry with holes made with a fork. Let the pan in the fridge for 20 mins.
9. Cover the pastry with parchment paper and put some weight in it (I use coarse salt, but you can use dried beans, rice etc..). Bake in a 374°F (190°C) pre-heated oven for 15 mins. Lower the temperature to 338°F (170°C), take the weight and the paper off and bake for another 5 to 10 mins. Take it out of the oven and set aside while you prepare the filling.
10. In a bowl, whip the cream a little. Season with salt and pepper, then add two eggs (slightly beaten with a fork) and the sautéed onion.
11. Place the stuffed onion on the previously baked pastry, then pour the cream and eggs batter to fill the empty spots.
12. Bake in a 338°F (170°C) pre-heated oven for about 15 mins or until golden brown. Take it out of the oven and let it cool down before taking it out of the pan.