



Braised Onion Tart

Adapted from [Bon Appetit, February 2011](#)

BAH Note: There's a whole component in the BA recipe for roasting onions to use for the tart. While that's great, it also adds nearly 90 minutes to the process. I elected to use some of the [Braised Onions](#) that I had stashed away in my freezer. I thawed them in the fridge, then while my puff pastry was thawing on the counter I heated the thawed onions in a skillet until most of the liquid had evaporated.

- 1 sheet frozen puff pastry, thawed
- 1 cup Braised Onions
- 1 Granny Smith apple, peeled and sliced thin
- 3/4 cup crème fraîche
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 teaspoon fresh thyme leaves

Heat oven to 400 degrees.

Using a lightly floured rolling pin, roll out the puff pastry on a sheet of parchment to a rectangle approximately 14x10. Fold a 1/2 inch edge in towards the center on all sides to form a 13x9-inch rectangle. Transfer the pastry (on the parchment) to large rimmed baking sheet. Press firmly on the pastry edges with fork to form a rim.

In a small bowl, mix the crème fraîche, salt, and pepper. Using the back of a spoon, or an offset spatula, spread the crème fraîche mixture over the crust to the folded edges. Arrange the apple slices on top of the crème fraîche and then top with the onions.

Bake until the crust is light golden brown and the crème fraîche topping is bubbling, approximately 20 to 25 minutes. Sprinkle with thyme and serve.

braised onion tart was posted by wendi on 24 october 2011 at bonappetithon.com