

# TRINCHERO

## *Family Estates*

### *Iron + Sand*

Cabernet Sauvignon

## CARAMELIZED ONION, BACON, AND BLUE CHEESE TART



12 Servings



1 Hour



### INGREDIENTS

- |  |  |
|--|--|
| 8-9 oz. frozen puff pastry             | 1 tbsp. aged balsamic vinegar                                  |
| 8 oz. thick-cut applewood smoked bacon | 1 tbsp. Dijon mustard  |
| 5 medium yellow onions, julienned      | 1/3 c. pitted kalamata olives, sliced lengthwise into quarters |
| kosher salt, to taste                  | 3 tbsp. grated parmesan cheese                                 |
| 2 sprigs of fresh thyme                | 1/2 c. crumbled blue cheese                                    |
| 1/2 sprig of fresh rosemary            |  |
| 2 large cloves of garlic, minced       |  |

### DIRECTIONS

1. On a lightly floured surface, roll out puff pastry into a 1/8" thick round to fit a 9 or 10-inch tart tin. Fit pastry into the tin and cut off excess dough. Prick the pastry bottom all over with a fork. Refrigerate for 30 minutes before baking. Preheat the oven to 400°F while the pastry is chilling.
2. While the pastry is chilling, start cooking the bacon and caramelizing the onions. Heat a large skillet over medium-high heat. Add the bacon and cook until browned. Remove the bacon with a slotted spoon and drain it on paper towels. Reserve. Drain about half of the bacon fat out of the pan.
3. Return the pan to heat and add onions, thyme, rosemary sprigs, and 1 teaspoon of Kosher salt. Stir and cook until the onions give off their liquid. Cover the skillet, lower the heat, and cook the onions. Stir onions occasionally to prevent scorching and until onions start to color (about 30-45 minutes).

*This recipe was created and paired by the Culinary Team at Trinchero Napa Valley.*

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### DIRECTIONS CONT.

4. Uncover, raise the heat and continue cooking until all liquid has evaporated and the onions are caramelized. Add the garlic and cook until fragrant, then stir in the vinegar and mustard. Remove the pan from heat and let it cool completely. Remove the herb sprigs and season with salt to taste.
5. While the onions are caramelizing, blind-bake the pastry shell by lining the chilled shell all the way up the sides with a piece of foil or parchment. Fill with pie weights to keep the crust from slipping, and then bake for 15 minutes. Lower the heat to 350°F. Remove the parchment and return the crust to the oven. Bake for another 10-15 minutes until the crust is nicely browned, crisp, and baked all the way through

### ASSEMBLY

1. Sprinkle the grated Parmesan over the bottom of the baked crust. Spread about half of the caramelized onions over the cheese. Sprinkle about half of the olives and about a third of the blue cheese over the onions. Top with the remaining onions, olives, cheese, and reserved bacon.
2. Return the tart to the oven and bake until heated through and the blue cheese. Remove from the oven, cool for a few minutes, then slice and serve.



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