

Onion Tart

The outdoor pools have closed, the summer tan has faded, and the barbeque has been relegated to the basement. It is fall, time for evening get-togethers with friends in the kitchen. In Germany, it is also time to drink the young, unfermented, wine known as "Federweißer," which goes so well with onion tart. But drinks such as apple cider, both cloudy and clear, Beaujolais Nouveau, or a crisp Riesling wine do very nicely as well. Fall isn't so bad after all!

For 1 baking tray

For the dough:

*1 lb 2oz (500g) flour
1½oz (42g) yeast cake or
2 tsp active dry yeast
1 pinch of sugar
1 cup lukewarm milk
3 tbsps unsalted butter
1 pinch of salt*

For the topping:

*6 large onions
9oz (250g) bacon
2 tbsps unsalted butter
7½oz (200g) sour cream
7½fl oz (200g) heavy cream
3 large eggs
1 tbsps cornstarch
1 tsp caraway seeds
½tsp salt*

Sift the flour into a large mixing bowl and make a deep well in the center. Crumble the yeast in the well, then add the sugar and 4 tablespoons of the milk. Stirring in the well, carefully incorporate some flour into the liquid. Cover the bowl and leave it in a warm place for 20 minutes until the yeast bubbles up. Melt the butter. Add the remaining milk, salt, and butter to the mixture. Using your hands, knead the flour mixture until it no longer sticks to your fingers, which will take about 3 minutes. Shape the dough into a ball, place it in a bowl, cover, and let it rise in a warm place for 40 minutes until it has almost doubled in volume.

To make the topping, peel the onions and cut them into thin rings. Slice the bacon into very thin strips. Melt the butter in a large frying pan, add the bacon and onions, and sauté them over moderate heat. Remove them from the heat and let cool. Butter a 16×12×1in (40×30×2.5cm) baking tray. Preheat the oven to 375 °F (190°C) or 350 °F (180°C) on the

convection setting. Knead the dough again briefly, place it on a lightly floured work surface and roll it out. Stretch the dough as needed to fit a baking tray, pinching the sides to make a slightly raised edge.

In a bowl, stir together the sour cream, heavy cream, eggs, cornstarch, caraway seeds and salt. Add the cooled onion-and-bacon mixture, stir, and distribute the topping evenly over the dough. Place the baking tray on the middle rack of the preheated oven and bake the tart for 40 minutes. Remove the onion tart from the oven, let it cool down a bit, cut it into pieces, and serve it lukewarm.