

Caramelized Onion Tart

2 large onions, peeled and thickly sliced

2 Tablespoons butter

1/2 cup butter

1-1/2 cups flour

1/2 teaspoon salt

1/4 cup ice cold water

Sliced fresh or sun-dried tomatoes

Crumbled Goat Cheese

Fresh Oregano Leaves

Extra Virgin Olive Oil

Coarse Sea Salt

- ➊ Melt the 2 tablespoons butter in a large, heavy skillet.
- ➋ Add the onions and cook on medium-low heat for at least 30 minutes, stirring occasionally, until they become a golden caramel color.
- ➌ Transfer the caramelized onions to a container and set aside.
- ➍ Combine the 1/2 cup butter, flour, and salt in the bowl of a food processor and process until the butter is mostly incorporated.
- ➎ Slowly drizzle in enough cold water to make a medium-stiff dough.
- ➏ Roll the dough out on a floured surface to 1/8-inch thickness.
- ➐ Cut the dough into 6-inch circles and chill until ready to bake.
- ➑ Preheat the oven to 350 degrees.
- ➒ Spread a layer of caramelized onions on the top of each circle of tart dough.
- ➓ Top with fresh or sun-dried tomatoes, followed by the goat cheese and fresh oregano.
- ➑ Drizzle with a little olive oil, and sprinkle with sea salt.
- ➒ Bake the tarts for about 20 minutes, or until the crust is fully cooked but not too dark.
- ➓ Remove from the oven, let cool for a few minutes, and carefully remove from the baking pan.
- ➑ Serve warm or at room temperature.