
Bacon and Egg Breakfast Tart

adapted slightly from Williams-Sonoma



Servings: 4

1. Thaw puff pastry dough according to package instructions, usually 24 hours, left in the box.
2. Preheat an oven to 425°F. Lightly grease a baking sheet.
3. On lightly floured surface, roll out the puff pastry to 1/4-inch thickness and to a 10-by-8-inch rectangle. Place the pastry on the prepared baking sheet. Using a paring knife, score a border 1/2 inch in from the edge of the pastry. Using a fork, prick the center of the pastry. Brush the border with the egg wash and refrigerate for 15 minutes.
4. In a small bowl, stir together the crème fraîche and cheese, and season with pepper. The bacon will add enough salt, but you can also sprinkle salt on top at the end.
5. Spread the crème fraîche mixture on the pastry, keeping the border clean. Lay the bacon pieces on top, scattered all over. Bake the tart for 14 minutes, rotating the baking sheet halfway through baking.
6. Remove the baking sheet from the oven and place it on a level heatproof surface. Using a fork, prick any large air pockets in the pastry. Crack the eggs onto the tart, spacing them 2 inches apart. Bake until the egg whites are set and the yolks are still soft, 7 to 10 minutes.
7. Transfer the tart to a platter, garnish with the chives and serve in irregular pieces so each person is served an egg.

- 1 sheet puff pastry sheet
- 1 egg, lightly beaten with 1 tsp. water
- 3 ounces crème fraîche
- 2 ounces Gruyère cheese, shredded
- Salt and freshly ground pepper, to taste
- 8 bacon slices, cooked until crisp
- 4 large eggs, or medium sized if you have them
- 10 fresh chives, cut on the bias into 1/2-inch lengths

Per Serving (excluding unknown items): 625 Calories; 47g Fat (67.5% calories from fat); 21g Protein; 29g Carbohydrate; 1g Dietary Fiber; 311mg Cholesterol; 500mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 8 Fat.

Carolyn T's Blog: tastingspoons.com