Servings: 6

Bacon and Caramelized Onion Focaccia Tart

Author: From a Phillis Carey cooking class 5/2010



8 slices bacon, smoky type, thick-sliced, chopped
5 cups yellow onions, sliced
1 large egg
1/2 cup sour cream
2 teaspoons Dijon mustard
1/2 teaspoon salt (maybe optional)
1/2 teaspoon freshly ground black pepper
1 pinch ground nutmeg, freshly grated
1 pound pizza dough
1/2 cup Gruyere cheese, grated

Serving Ideas: Phillis recommended this as a fancy appetizer, or serve it for dinner with a salad or a bowl of soup.

Per Serving (excluding unknown items): 357 Calories; 14g Fat (35.4% calories from fat); 13g Protein; 45g Carbohydrate; 3g Dietary Fiber; 61mg Cholesterol; 392mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Tasting Spoons blog: http://tastingspoons.com

Description: All I can tell you is you'll LOVE this tart/pizza.
Notes: Do use a smoky type bacon for this, and thick-sliced. You can mix cheeses - I used some goat Monterey Jack mixed with Gruyere. Am sure this is very forgiving.

1. Preheat oven to 375 using convection bake, if that's available.
2. Saute bacon in heavy, large skillet over medium-high heat until slightly crisp. Drain out most of the bacon drippings. Add onions to bacon and saute over medium heat until onions are very tender and golden, about 20 minutes. Cool.
3. Whisk egg, sour cream, mustard, salt (if using), pepper and nutmeg in a large bowl to blend. Stir this into the cooled onion mixture.
4. PIZZA DOUGH: Use a large baking sheet and line it with a Silpat. Roll and stretch the pizza dough out onto the Silpat. If it shrinks, stretch it as far as it will go, cover with a slightly dampened tea towel and wait 10 minutes. Stretch the dough again. Allow it to rest a 2nd time and stretch the dough until it's nearly filled the pan.
5. Spread the onion mixture over the dough, leaving a 1/2 inch unadorned border around edges. Sprinkle the pizza with the cheese (it will seem like very little, but it's sufficient). Bake the tart until the onion-custard is set and crust is golden brown around the edges and on the bottom (use a knife to lift up the crust to see if the bottom is browned), about 25 minutes.
6. Remove the pizza from the pan and put out onto a cooling rack (off the baking sheet). Allow to cool about 10 minutes, then slice and serve in wedges or rectangles.