

Caramelized Onion and Mustard Tart

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1		Shortcrust Pastry
1/2	stick	butter
1	tablespoon	vegetable oil
4	large	spanish onion - sliced
1	clove	garlic - crushed
2		egg yolks
2		eggs
2	tablespoons	wholegrain mustard
2/3	cup	heavy cream
		salt and freshly ground black pepper

Roll out pastry on lightly floured surface to fit an 8-10 inch tart pan, press into pan and chill for 20 minutes.

Preheat oven to 400. Bake the pastry for 25-30 minutes until crisp and dry.

Meanwhile, melt butter and oil over low heat, then add onions, garlic and seasoning. Cook onions very slowly for 30-40 minutes until golden, don't let them burn.

Whisk together eggs, egg yolks, mustard and cream and stir in the onions. Remove tart from oven and turn down heat to 350. Spoon filling into tart and bake for 20 minutes.

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Shortcrust Pastry

Amount	Measure	Ingredient - Preparation Method
1 3/4	cups	all-purpose flour
3/4	stick	chilled butter - cubed
1	pinch	salt
3 1/2	tablespoons	milk
1		egg yolk

Put the flour, butter, and salt in a food processor and pulse until crumbly. Add milk and yolk and pulse until dough forms.

Turn dough out onto a lightly floured surface and knead for a few minutes, then cover and chill for at least one hour.

Yield: "10 inch"