

SCHRAMSBERG

RECIPE

WARM ONION TART WITH THYME

*Submitted by Chef Rick Tramonto,
Tru Restaurant, Chicago, IL*

PAIR WITH:

BLANC DE BLANCS,
EXTRA BRUT

INGREDIENTS

1 Spanish Onion
1 tablespoon unsalted butter
1 tablespoon fresh thyme leaves
Salt and freshly ground black pepper
1 sheet frozen puff pastry,
thawed according to package
directions

PREPERATION

- Peel and cut the onion in half through the root.
- Trim the ends and then julienne the onion lengthwise.
- Melt the butter in a small sauté pan over medium heat.
- Add the onion and thyme and cook, stirring occasionally, for 10 to 15 minutes or until the onion is a deep golden brown.
- Season to taste with salt and pepper.
- Keep warm until ready to serve.
- Meanwhile pre-heat the oven to 400 degrees.
- Unfold the puff pastry on a lightly floured work surface and turn over to prevent the creases from splitting.
- Pat down gently to flatten the sheet.
- Using a 1-inch round fluted cookie cutter, stamp out 6 rounds and transfer to an ungreased baking sheet.
- Bake for 8 to 10 minutes or until puffed and golden brown.
- Transfer the rounds to a wire rack to cool. When cool enough to handle, use a serrated knife to split each round in half horizontally.
- Assemble the tarts on small plates by spooning a generous amount of the warm onion mixture onto each of the bottom halves.
- Replace the tops and serve immediately on small plates.

