DAVIES VINEYARDS

RECIPE

SILVER MOUNTAIN CHEDDAR AND RED ONION TART

Recipe by Richard Haake, Chef & Owner, Winery Chefs

PAIR WITH:

"SIMPKINS VINEYARD" CABERNET SAUVIGNON

INGREDIENTS

DOUGH

1 cup all purpose wheat or white flour
1 teaspoon salt
3 ounces butter, diced and cold
¼ cup water, very cold

FILLING

2 red onions, small diced
½ cup cabernet sauvignon
2 tablespoons red wine vinegar
½ teaspoon nutmeg, grated
½ teaspoon allspice, ground
1 teaspoon thyme, fresh picked
1 teaspoon salt
½ teaspoon black pepper
1 tablespoon olive oil
1 cup Silver Mountain cheddar, grated*
1 egg, beaten
1 teaspoon coarse salt

*Silver Mountain Cheddar is made by Bravo Farms and is an aged cheddar that can be found at www.bravofarms.com or ask for it at your specialty grocer.

PREPARATION

Dough

- To make the dough, place the flour and salt in a mixer with the paddle attachment. Turn the mixer on low and slowly add the diced butter until it is a sand like consistency. Add the water and mix just until the dough comes together. Place the dough onto a lightly floured surface and work the dough into a ball, be sure not to over mix. Flatten the dough into a disk, wrap in plastic and chill for an hour. On a well floured surface roll out the dough to the thickness of quarter. Using a 3 inch ring cutter, cut out rounds and place on a sheet tray lined with parchment paper. Refrigerate immediately.

Filling

- Place the onions, red wine, vinegar, nutmeg, allspice, thyme, salt and pepper in a non-reactive pan and cook over medium heat until all the liquid has evaporated, approximately 25 minutes. Add the olive oil and remove to a bowl to cool.

Instructions

- Preheat the oven to 425°F. To assemble the tarts remove the rounds of dough from the refrigerator. Lay out four pieces of the cut dough. Spread a approximately 2 teaspoons of onion in the center of the pastry leaving a ¼ inch of the outside circumference bare to fold over the ingredients in the tart round. Top the onions with an equal portion of the cheese. Fold the edges of the dough over to partially cover the filling. Place the individual tarts on a sheet tray lined with parchment paper and chill for 20 minutes. Brush the outside of the dough with eggwash. Repeat this process until all the rounds are filled. Place the sheet tray in the middle of the preheated oven and bake for 12-15 minutes until pastry is golden brown. Remove from the oven and transfer to resting rack to cool. Place the tarts on a platter and serve.