

LEITE'S CULINARIA



Cipollini and Bleu de Gex Tart

by Suzanne Goin
of Lucques, Los Angeles, CA
Serves 8 to 10

Don't look at the long list of ingredients and think for a minute this is a difficult recipe, because it's not. But it's without a doubt one of the finest ones on our site. I've made it for what seems like a ballroom full of guests, and everyone can't get enough.

There's is one small caveat, though: Bleu de Gex isn't the easiest cheese to find. But do some investigative work in your local markets, because the difference it makes is noticeable.

INGREDIENTS

For the cipollini onions

1 1/2 pounds cipollini onions, peeled and quartered
1/4 cup extra-virgin olive oil
1/4 cup loosely packed rosemary leaves
1 tablespoon sliced sage leaves
1 tablespoon thyme leaves
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

For the pastry

2 cups all-purpose flour
1/4 teaspoon kosher salt
6 ounces cold unsalted butter, cut into 1/2-inch cubes
2 tablespoons ice water

For the filling

1/2 cup whole-milk ricotta, drained if wet
1 large egg yolk
1 tablespoon extra-virgin olive oil
1/4 cup crème fraîche
Pinch of kosher salt and freshly ground black pepper

For the royale

1 large egg
1 teaspoon all-purpose flour
Pinch of kosher salt
1/4 cup heavy cream
1/4 cup whole milk
1 tablespoon crème fraîche

1/2 pound Bleu de Gex, rind removed and cut into 1/4-inch slices (Stilton or Bleu d'Auvergne may be substituted)

METHOD

Prepare the onions

1. Preheat the oven to 350°F (175°C). In a small bowl, toss together the onions, olive oil, rosemary, sage, thyme, and salt and pepper. Spread the mixture in a single layer on a baking sheet. Roast until the onions are soft and begin to color but still hold their shape, about 45 minutes. Remove the pan to a rack.

Make the pastry

1. Place the flour and salt in the bowl of a food processor and pulse to combine. Add the butter and pulse until the mixture resembles coarse cornmeal, about 13 to 15 one-second pulses. With the machine running, add the ice water and process just until the dough starts to come together. Don't over-mix. Transfer the dough to a lightly floured work surface and form into a disc with your hands. Roll out the dough into a 13-inch circle, then ease it into a 10-inch tart pan, fitting it snugly against the sides and bottom, and trim the excess. Prick the bottom of the tart with a fork and refrigerate for 30 minutes.

Make the filling

1. Whisk the ricotta, egg yolk, and olive oil in a small bowl until smooth. Stir in the crème fraîche and season with salt and pepper. Set aside.

Make the royale

1. Whisk the egg, flour, and salt in a small bowl. Heat the cream and milk in a small saucepan until hot but not boiling, then slowly add it to the egg-flour mixture, whisking until smooth. Stir in the crème fraîche. Set aside.

Bake the tart

1. Raise the oven temperature to 375°F (190°C). Place the rack on the bottom third of the oven. Spread the filling evenly in the tart shell. Scatter 3/4 of the onions in the tart shell and drizzle with the royale. Arrange the slices of cheese on top. Dot with the remaining onions.

2. Bake the tart for 30 minutes, rotating 180 degrees after 15 minutes. Cover with aluminum foil and bake for 15 more minutes. For a deep golden brown crust, increase the heat to 400 degrees, leave the tart covered and bake for 10 to 15 more minutes. Cool on a rack. Serve warm.

Recipe © 2005 Suzanne Goin. All rights reserved.

© 1999-2005 David Leite & Leite's Culinaria, Inc. All rights reserved.

For more recipes and articles, visit <http://www.leitesculinaria.com>.