

FIG TART

with Caramelized Onions and Blue Cheese

SERVES 4

A simple, savory way to make figs into a course all their own: Individual tartlets are filled with caramelized onions, dotted with blue cheese, and topped with sliced figs. You taste each primary ingredient loud and clear, and the three of them establish a perfect harmony.

You will need four 4-inch tart molds.

1¼ cups flour, plus more for rolling

¼ teaspoon salt, plus more for seasoning

8 tablespoons (1 stick) butter

About 4 tablespoons ice water

2 large Spanish onions, thinly sliced

Freshly ground black pepper

4 ounces blue cheese, crumbled (1 cup)

6 ounces Mission figs, quartered lengthwise

Mix the flour and salt in a large bowl. Using a pastry blender or your fingertips, cut in 6 tablespoons of the butter, working the mixture until pea-size crumbs form. Add the ice water in 1-tablespoon increments, mixing it in until the dough holds together. Form the dough into a disk, wrap in plastic wrap, and refrigerate for 30 minutes.

Melt the remaining 2 tablespoons butter in a wide, deep, heavy-bottomed sauté pan set over medium heat. Add the onions and cook, stirring occasionally, until deeply caramelized, approximately 30 minutes, adding a few drops of water when necessary to keep them from scorching. Season with salt and pepper and remove the pan from the heat.

Preheat the oven to 350°F. Line a cookie sheet with parchment paper and top with four 4-inch tart rings or molds.

On a floured surface, roll the dough out to a thickness of ⅛ inch. Cut four 4¾-inch circles out of the dough and fit them into the tart rings. Weight the dough with beans or pie weights, bake for 10 minutes, then remove the beans and bake until lightly golden, another 10 minutes. Trim the excess dough from the molds and let cool for 20 minutes. Do not turn off the oven.

Fill each tart with a layer of caramelized onions, then dot with blue cheese. Top with figs, standing the quarters up in the onions. Bake for 2 to 3 minutes, just to warm the onions, cheese, and figs. Serve.