

## French Onion & Leek Tart



### INSTRUCTIONS

- Place sweet onions and leeks in the butter and olive oil for 20 minutes with the lid on.
- Remove lid and add the spring onions and sweat for 10 more minutes.
- Add the Fine Herbs to mixture. Let cool and drain with a strainer.
- Preheat oven to 400\*
- Spray tart pan bottom and sides lightly with cooking spray.
- Add a parchment round to the bottom of the pan.
- Roll out pastry and fit into 9.5" tart pan on bottom and up the sides. Trim excess pastry around the fluted edges.
- Dock the pastry sides and bottom for steam to escape. Now add parchment paper to the bottom and past the edge.
- Put the beans (or beads) over the entire bottom of the pan and into the edge around bottom part of tart pan. Put in 400\* oven for 15 minutes. Remove and let slightly cool. Remove parchment and beans.
- Add cooled and drained onions and herbs to the tart crust and cook at 400\* for 15-20 minutes until lightly browned. Cool and serve. Use fresh rosemary as a garnish.

### SHOPPING LIST

- 1 Puff Pastry thawed
- 2 Tbsp Butter
- 2 Tbsp Olive Oil
- 3 Leeks, Washed & Sliced (Cut off Tough Green Stems)
- 3 Sweet Onions (about 2 lbs)
- Washed & Sliced 12 Spring Onions (roots and most of the stem removed)
- Salt & Pepper to taste
- 1 Tbsp Fine Herbs or any Mediterranean
- Herbs you like
- Fresh Rosemary for garnish