

## **Goat Cheese & Onion Tart**

### **Chef Eric Garcia of The Inn at Warner Hall**

Yield: 1 – 8 inch by 12 inch sheet tray with ½ inch or more sides

1 pound Goat Cheese, see Goat R Us

3 each Onions, diced, caramelized & drained, see B&B Produce,  
Blenheim Organic Gardens, Zamora Produce

1 Batch of binder

1 Batch of tart dough (Made 1 day or more ahead)

- Preheat the oven to 375
- Blind bake the tart dough with foil and some dried beans
- Bake for 20 to 30 minutes, the sides of the tart will start to brown
- Remove from oven and take out the foil with the beans in it
- Crumble the goat cheese & onions over the tart
- Pour in binder & mix in with a spoon
- Place the tart in the oven and bake for 30 minutes or until the center is firm
- Cool & cut or refrigerate over night , cut & reheat in the oven if desired

### **Tart Dough**

1 pound All Purpose Flour

2/3 pound Butter, cut & chilled

1/3 pound Cold water

Place the flour & butter in a bowl and mix with your hands just to combine

Add water and mix in, do not over mix

Remove from the bowl onto plastic wrap

Flatten it out and wrap in plastic

Refrigerate over night

Take out of refrigerator and let it soften a bit

Put it on a well floured surface and roll out to ¼ inch thick

Spray the sheet tray with pam and lay the dough over the tray

Prick it with a fork and refrigerate for 30 minutes

### **Binder**

10 each egg yolks, in a bowl, see Blue Barn Farm

1 cup milk

1 quart heavy cream

To taste Salt & Pepper

bring the cream & milk to a boil

Pour the cream over the egg yolk while whisking

Pour the mix back into the pot and put over low heat

Stir constantly with a wooden spoon until it coats the spoon

Pour it through a fine strainer into a clean container

Hold until the tart is ready to be filled