



# Onion Gruyère Tart

By: Chef Roger

Pair fresh Onion Gruyère Tart with the Hester Creek Character White for a lovely spring afternoon.

## PASTRY:

- 2 cups all purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 cup lard
- 1/3 cup cold water
- 1 egg yolk
- ½ tsp white vinegar

## Directions

In a medium bowl, mix together flour, sugar, baking powder, and salt. Cut in lard until mixture resembles coarse meal. In a separate bowl, whisk together water, egg yolk, and vinegar. Stir into flour mixture and knead dough briefly, just until smooth. Allow to rest 15 minutes before rolling out. Pastry is easier to work with when chilled. Can be stored in refrigerator for up to 1 week. When ready to use the pastry, roll and place in pie plate and par-bake for 15 minutes at 375F, be sure to top pastry with parchment and add some beans or rice to keep the pie from rising.

## ONION GRUYÈRE TART:

- 1 full tart
- 2 large white onions
- 1 1/2 cup grated Swiss gruyere
- 1 large egg
- 3/4 cup whipping cream
- 1 teaspoon paprika

Very thinly slice onions and sauté on medium to high for 5 minutes or until water begins to draw from onions, turn heat to medium low. Sauté for approximately 30-40 minutes folding in 1/2 teaspoon of paprika in last 5 minutes. Line pastry shell with onions and cover with gruyere. In a separate bowl mix egg and whipping cream. Pour over onions. Sprinkle remaining 1/2 teaspoon of paprika over tart. Bake at 375 for 40-45 min or until golden brown.

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Hester Creek Estate Winery · 877 Road 8, Oliver, British Columbia  
1.866.498.4435 · info@hestercreek.com · www.hestercreek.com