

HURLEY'S RESTAURANT & BAR
Yountville, California

Goat Cheese and Red Onion Tart with Apple Smoked Bacon
paired with
2001 Syrah by Mason Cellars

Tart Dough: (9" tart)

1 cup all purpose flour

½ tsp salt

4 tbl cold sweet butter cut into small pieces

1-1/2 tbl solid vegetable shortening

2-1/2 to 3 tbl ice water

In a bowl combine flour, salt, butter and shortening. Quickly work ingredients together with fingers until evenly mixed. Add 2-1/2 tbl water and gently work it into the dough just until it comes together. Form into ball and let rest, covered in plastic wrap, in refrigerator for 30 minutes.

Roll the dough out on a lightly floured surface into a circle about 1/8 inch thick. Place into tart pan, trim the edges leaving a 1 inch margin so that you can fold it under and crimp the edges. Pre-bake in 425 degree oven using buttered foil and beans or pie weights to keep the crust from rising. Bake 8 to 10 minutes until edges are set and slightly browned.

Filling:

5 oz. diced apple smoked bacon

3 cups sliced red onions

1 tbl fresh chopped thyme

1 whole egg

1 yolk

1 cup half & half

6 oz. chevre style goat cheese

1 pinch nutmeg

1 pinch salt

Cook bacon in 1 tbl oil until most of the fat has rendered. Pour off excess fat and add onions. Slowly cook until soft and translucent, add thyme. Mix eggs with goat cheese, nutmeg and salt, until it has a smooth consistency. Slowly add half and half to prevent lumps until it is all incorporated.

Spread bacon and onion mixture evenly throughout tart. Pour on the goat cheese mixture and bake in 350 degree oven until custard is set, about 35-40 minutes. Let cool to room temp before serving.