



# Onion Tart

Recipe courtesy Laura Calder



**Total Time: 30 min**

**Prep: 10 min | Inactive Prep: – | Cook: 20 min**

**Level: Easy**

**Yield: 6 to 8 servings**

## INGREDIENTS

1/2 cup/125 ml creme fraiche or sour cream

Freshly ground pepper

1 prebaked 9-inch/23-cm round of pastry

Fleur de sel

1 small onion, very thinly sliced

3 to 4 slices thick bacon, cut into lardons

## DIRECTIONS

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Preheat the oven to 450 degrees F/230 degrees C.

Spread the creme fraiche over the pastry, going all the way out to the edges. Scatter the onion slices and bacon over the creme fraiche. Grind some pepper on top and sprinkle with fleur de sel. Bake until the creme fraiche is bubbling, the bacon is cooked and the onions are curled and starting to brown, about 20 minutes.

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