

THE ENTH DEGREE

RECIPE OF THE MONTH

TARTE FLAMBE



From Sous Chef Arik Bensimon of the Provençal restaurant La Panetière in Rye, New York, this cocktail party food—essentially an Alsatian pizza—is light, flavorful and easy to prepare.

*1 cup plus 3 tablespoons
all-purpose flour*

*6 tablespoons unsalted
butter, chilled*

¼ teaspoon salt

1 egg, lightly beaten

1 onion, thinly sliced

*2 pieces bacon, cut into ¼
inch pieces*

*Fromage blanc**

1 tablespoon butter

**Fromage blanc (white
cheese) is a dairy product
that has the consistency
of yogurt. It can be
purchased at the grocery
store.*

- 1 In a food processor, pulse the flour, butter and salt until all the ingredients are crumbly.
- 2 Add the beaten egg and continue to pulse briefly, but do not overwork the dough.
- 3 Flatten out the dough. Refrigerate the amount that is needed for at least one hour; the rest can be frozen.
- 4 While dough is chilling, prepare onions and bacon for topping. Melt butter and slowly cook the onions until they are opaque. Cook bacon separately until crispy.
- 5 Remove dough from the fridge once it's chilled, and roll out to about ¼ inch thickness.
- 6 Take a ring mold and cut out discs the size of a cracker. With a fork, prick the dough all over, spread the fromage blanc on each disc, top with onion and the bacon.
- 7 Bake in oven at 350°F for about 15 minutes. *Serves 4.*



WE WINE RECOMMENDATION: Pair with a Riesling from Alsace—the wine's crisp acids will cut the bacon fat while the delicate flavors will mirror those of the dish—or serve with Champagne to add an extravagant touch.