

CHEF VITALY PALEY'S
WALLA WALLA ONION TART WITH
GOAT CHEESE & HERB PESTO

PAIR WITH NICOLAS-JAY 2017 CHARDONNAY / PINOT GRIS

1 1/4 CUP ALL PURPOSE FLOUR, PLUS MORE FOR ROLLING OUT THE PASTRY CRUST
1/2 TSP SALT
10 TABLESPOONS COLD BUTTER, DICED
ABOUT 4 TO 5 TABLESPOONS COLD WATER
6 TABLESPOONS OLIVE OIL
2 POUNDS WALLA WALLA ONIONS, PEELED HALVED AND THINLY SLICED
1 BAY LEAF
SALT AND FRESHLY GROUND BLACK PEPPER
3 WHOLE EGGS
1/2 CUP CREAM
1/3 CUP GRATED PARMESAN
1 TABLESPOON OF BALSAMIC VINEGAR
1/2 CUP FRESH GOAT CHEESE
FRESH HERB PESTO (RECIPE FOLLOWS)

SIFT THE FLOUR AND SALT TOGETHER THEN PLACE IN A FOOD PROCESSOR. ADD THE BUTTER AND PULSE UNTIL THE MIXTURE RESEMBLES COARSE CORN MEAL. ADD WATER ONE TABLESPOON AT A TIME AND PULSE JUST UNTIL MIXTURE COMES TOGETHER. INVERT THE DOUGH ONTO A WORK SURFACE AND GATHER INTO A BALL, WRAP IN PLASTIC AND REFRIGERATE FOR AT LEAST ONE HOUR. THE DOUGH CAN ALSO BE MADE A DAY IN ADVANCE AND KEPT REFRIGERATED. BRING IT TO ROOM TEMPERATURE BEFORE ROLLING IT OUT.

IN A LARGE SKILLET HEAT 5 TABLESPOONS OF OLIVE OIL OVER MEDIUM HEAT. ADD THE SLICED ONIONS, BAY LEAF, AND SEASON GENEROUSLY WITH SALT AND PEPPER. STIR FREQUENTLY UNTIL ONIONS SOFTEN, PICK UP COLOR, AND THE LIQUID THEY GIVE UP HAS EVAPORATED, ABOUT 30 MINUTES. SET ASIDE TO COOL.

PREHEAT OVEN TO 375° F

ON A CLEAN SURFACE DUSTED WITH FLOUR ROLL THE PASTRY INTO A 1/4-INCH THICK CIRCLE THAT IS SLIGHTLY BIGGER THAN THE 10-INCH TART PAN. SPRAY THE REMOVABLE BOTTOM TART PAN WITH A VEGETABLE SPRAY. CAREFULLY INSERT THE PASTRY, TRIMMING EXTRA PASTRY FROM THE EDGES BY SLIDING THE ROLLING PIN OVER THE TART SHELL. PRICK THE BOTTOM OF THE PASTRY THROUGHOUT WITH A FORK.

BLIND BAKE THE TART SHELL, COVERING THE PASTRY WITH WAX PAPER, WEIGHTING IT WITH DRY BEANS OR UNCOOKED RICE. BAKE UNTIL THE PASTRY IS GOLDEN AROUND THE EDGES AND SET, ABOUT 45 MINUTES.

WHILE THE TART SHELL BAKES, ASSEMBLE THE CUSTARD. COMBINE THE EGGS, CREAM, BALSAMIC VINEGAR, PARMESAN AND REMAINING OLIVE OIL IN A LARGE MIXING BOWL. SEASON GENEROUSLY WITH SALT AND PEPPER AND WHISK ALL INGREDIENTS TOGETHER.

CAREFULLY REMOVE THE PAPER WITH DRY BEANS FROM THE TART. PLACE THE TART BACK IN THE OVEN AND BAKE AGAIN TO FURTHER COOK THE SHELL UNTIL UNIFORMLY GOLDEN IN COLOR, ANOTHER 10 MINUTES.

PLACE THE BAKED TART SHELL ONTO A BAKING SHEET AND FILL IT WITH THE COOKED ONIONS, SPREADING THEM EVENLY. POUR IN THE CUSTARD, AND TOP IT EVENLY WITH CRUMBLED THE GOAT CHEESE. RETURN IT TO THE OVEN AND COOK UNTIL THE TOP HAS LIGHTLY BROWNED AND CUSTARD IS SET, ABOUT 45 MINUTES. COOL THE TART FOR 15 MINUTES BEFORE SLICING.

CAREFULLY REMOVE THE TART FROM THE MOLD. SLICE IT INTO WEDGES AND SERVE IT TOPPED WITH PESTO. LEFTOVER TART AND PESTO CAN BE STORED COVERED AND REFRIGERATED FOR ANOTHER DAY OR SO.

FRESH HERB PESTO

1 BUNCH BASIL, PICKED AND WASHED
1 BUNCH DILL, PICKED
1 BUNCH MINT, PICKED AND WASHED
1 BUNCH CHIVES, CHOPPED COARSELY
2 CLOVES GARLIC, PEELED AND FINELY MINCED

1/4 CUP GRATED PARMESAN
1/4 CUP ROASTED HAZELNUTS
3/4 CUP EXTRA VIRGIN OLIVE OIL
JUICE OF 1 LEMON
SALT AND FRESHLY GROUND PEPPER TO TASTE

PLACE ALL INGREDIENTS INTO A CUP OF FOOD PROCESSOR. PUREE UNTIL SMOOTH. SEASON WITH SALT AND PEPPER TO TASTE. REFRIGERATE UNTIL SERVING.