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# KITCHEN CONNAISSEUR

## *Onion and Potato Tart with a Balsamic Reduction*



It's the balsamic reduction that makes this savoury tart a culinary success! It is a tasty accompaniment with grilled steak or a traditional "Steak Diane." The term reduction may sound intimidating but don't let it be - it is so simple! If you own a mandolin this is the perfect time to bring it out to use to cut the potatoes and onions paper thin.

I like to use a short French pastry for this recipe, because it has a remarkable way of withstanding a moist filling. The recipe for "Pate Brisée" follows. This pastry is also perfect for quiche.

Makes 1 – 10" tart

### *ingredients*

- 1/2 recipe** Pate Brisée (make this one day ahead)
- 4 whole** Potatoes- Red, peeled and sliced very thin (a scant 1/4")
- 1 whole** Onion-Spanish, peeled, sliced in very thin rings, separated into pieces
- 1 1/2 - 2 Tbsp** *Herbs from Provence*
- To taste** Salt - preferably fleur de sel
- To taste** Pepper - freshly ground

### FOR BALSAMIC REDUCTION

- 1/2 cup** *Balsamic Vinegar (Modena)*
- 1/8 cup** Sugar, white, granulated
- 1/2 cup** Butter - unsalted, cut into small pieces

### FOR PASTRY (PATE BRISEE)

- 1/2 cup** Butter - unsalted, room temperature
- 2 Tbsp** Lard - room temperature
- 2 cups** Flour - all purpose, sifted
- 1/2 tsp** Salt
- 5-6 Tbsp** Water – cold

### *instructions*

1. Preheat oven to 425 F
2. Roll the dough out to 1/8 inch thickness and lay it in a 10" wide by 1" high removable bottom tart pan.
3. Place a layer of sliced potatoes on the bottom of the pan, overlapping the potatoes slightly. Sprinkle with Herbs from Provence, salt and pepper. Repeat layers until the tart pan is 3/4 full. Evenly disperse the separated onion rings over the top, covering the potatoes. Sprinkle the remaining Herbs from Provence, salt and pepper over the top. Loosely cover the pan with tin foil, or a pie plate that covers the tart pan. Place the pan in the center of the oven. Bake for 10 minutes at 425 F to allow the pastry to cook. Then reduce heat to 350 F. Bake for an additional 1 hour, or until the onions and potatoes are soft. (Try not to peek too often because opening the foil or removing the lid will release the steam, and the steam is needed to soften the onions.)
4. In the meantime pour the Balsamic Vinegar in a medium size sauce pan. Add the sugar and stir. On medium high heat bring the mixture to a slow boil. Reduce the heat and let simmer until the liquid reduces to a thick syrup. Add the butter, one piece at a time, stirring and incorporating before adding the next.
5. Remove the tart from the oven and brush the balsamic reduction over top of the tart. Put the tart back in the oven (without a cover) and allow to bake for an additional 10 minutes. Remove from the oven. Let stand for 5 minutes. Cut into pie shaped wedges and serve immediately.

### **For Pate Brisée**

Makes 2 10" pie shell bottoms

1. In a large mixing bowl, using your hands blend the lard and butter together.
2. With your hands work the flour into the butter mixture. Work the butter through the dough until it makes pea size pieces. The secret is not to under work or overwork the dough.
3. Make a well in the middle of the bowl. Gradually pour in the water and using your index finger quickly stir the water into the flour – in a spiral fashion. Gather the dough up in a ball and work slightly to assure all the water is dispersed. All the dough should become a soft ball.
4. Flatten the ball into a round disc and tightly wrap it in plastic wrap. Place it in the fridge for at least 12 hours or up to 36 hours.
5. Remove the dough from the fridge and allow it to reach room temperature.
6. Sprinkle flour on the rolling surface. Rub a rolling pin with flour. Roll the dough from the center out. Lift the roller, do not push it to and fro.
7. Roll the dough circle onto the rolling pin and unroll it over the tart pan.
8. Proceed with your recipe.