

## Tarte Alsacienne

Serve 4

Henri recipe

- 1 puff pastry
- 1 medium-large yellow onion, very thinly sliced
- 1 tablespoon or more of butter
- 4-5 sliced ham, thinly sliced
- ¼ gruyere cheese, shredded
- 1 egg
- ½ cup cream
- Salt and Pepper



Photograph Henri T. de Hahn

1. Preheat oven to 450F
2. Roll out puff pastry on a lightly floured surface. The size should fit nicely in a baking pan. Set on pan
3. Beat egg and add cream
4. Melt butter in nonstick cooking pan and cook onions over medium heat till caramelized and slightly browned
5. Set uniformly on prepared puff pastry
6. Sprinkle ham
7. Sprinkle cheese
8. Pour delicately cream sauce
9. Salt and pepper to taste
10. Cook dish in oven 10-15 minutes or till pastry is fully cooked. Dish will look brown
11. Serve with salad for lunch or dinner



