

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Appetizer

### *Caramelized Onion Tart*

#### **Ingredients:**

2 tbl. butter  
1 medium-large yellow onion, thinly sliced  
1 tsp. fresh thyme leaves  
1 tsp. sugar  
1/4 tsp. salt  
Freshly ground black pepper, to taste  
2 tbl. white wine (optional)  
1/2 cup ricotta cheese  
1 egg yolk  
1 sheet frozen puff pastry, thawed  
1/4 cup shredded Parmesan cheese  
Minced fresh parsley, for garnish



#### **Directions:**

Preheat the oven to 350° F.

In a medium saucepan set over medium heat, melt the butter. Add the sliced onion, thyme, sugar, salt, pepper, and white wine to the pan. Cook, stirring occasionally, until the onions have fully caramelized and are golden brown in color, about 20 to 25 minutes. Remove from the heat and set aside. In a small bowl whisk together the ricotta and egg yolk until smooth.

To assemble the tart, lay the puff pastry sheet on a baking sheet and fold in each edge about 1 inch. Spread the ricotta mixture over the puff pastry. Sprinkle about half of the Parmesan cheese over the ricotta mixture. Layer the caramelized onions evenly over the ricotta mixture. Top with the remaining Parmesan. Bake 25 to 30 minutes, until the puff pastry is golden and baked through. Garnish with fresh parsley, if desired. Slice into squares or rectangles and serve warm.

**Presented By:**  **DOWNTOWN  
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