

Caramelized Shallot Tartlet

Pair with Belle Glos Clark & Telephone Pinot Noir

Ingredients:

- 10 shallots, cut into wheels of approximately ¼ inch width
- 1 puff pastry, trimmed to the width of your cake pan
- 4 - 6 thinly sliced pieces of cheese (Gruyere, Swiss, etc.)
- 2 tbsp organic brown sugar
- 2 sprigs of fresh thyme (½ minced, ½ for garnish)
- 3 tbsp unsalted butter
- Splash of Brandy
- 2 tbsp olive oil
- Salt, pepper, and granulated garlic to taste

Instructions:

- In a saute pan over medium/high heat, heat 1 tbsp olive oil.
- Once the pan is hot, place shallots in, cut side down.
- Preheat oven to 400 degrees.
- Once shallots begin to become translucent, add salt, pepper, granulated garlic, minced thyme, 2 tbsp butter, and sugar. Cook down until caramelized. While temporarily off the stovetop, add Brandy and return to the stovetop.
- Transfer the shallots to a 9" cake pan greased with butter - seared side down.
- Add holes to your puff pastry using a fork, and then place it hole-side-down on top of the shallots.
- Cook the pastry and shallots in the oven for about 15-20 minutes, until the pastry is puffed and cooked all the way through. Remove from the oven and let cool.
- Once cool, carefully flip upside down onto an oven-safe dish.
- Add cheese on top of the tartlet and place under the broiler until the cheese melts
- Transfer to serving dish, sprinkle with any remaining minced thyme, and garnish with thyme sprigs.

Tips:

- This dish can be served at room temperature, though if you'd like to serve warm: reheat in an oven set to 250 degrees for 10 minutes just before serving. Add thyme garnish after reheating.

Tools Needed:

- Saute pan
- 9" cake pan
- Knife & cutting board
- Oven
- Stovetop