

CS

UP

MATCH

FOOD & WINE PAIRING by Kevin Maniaci

Onion Tart with Goat Cheese & Dried Apricots

Cave Spring Gamay

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INGREDIENTS

- 2 lbs. onions, peeled & thinly sliced
- 1 whole clove of garlic, peeled
- 1 tbsp. unsalted butter
- 1 tbsp. olive oil
- 3 egg whites
- 1/4 cup heavy cream
- 1/2 tsp. ground nutmeg
- 1 pinch ground cloves
- 2 tbsp chopped fresh chives
- 1 tsp. freshly ground black pepper
- 1/2 tsp. salt (or to taste)
- 1/4 cup apricots, pitted & diced
- 5 oz. Gamay
- 6 oz. mild goat cheese, crumbled
- 1 prepared 10 inch pie shell

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METHOD

Preheat oven to 350 degrees.

In a large skillet, melt butter and olive oil. Sauté onions and garlic for about 15 minutes, stirring occasionally until caramelized and golden. Deglaze with Gamay and set onions aside to cool.

Place crust in an oven-proof dish. With a fork, prick the bottom of the crust several times and bake for 5-7 minutes, until very lightly toasted and let cool.

Combine eggs, cream, nutmeg, cloves, chives, salt and pepper with a wire whisk. Add onions to pie shell, pour in egg mixture and scatter with goat cheese and dried apricots. Bake for approximately 45 minutes until mixture has set in the center.

Pour remaining Gamay into glasses and enjoy!

Kevin Maniaci | Chef | Inn On The Twenty

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