

Oven-Roasted Pepper Tart with Prosciutto and Goat Cheese

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shell

7 oz. (1 1/2 cups) all-purpose flour
1/2 tsp kosher salt
4 oz. unsalted butter, cold and cut into 1/2-inch pieces
1 large egg yolk

filling

2 medium red or orange bell peppers
2 tbsps extra-virgin olive oil
1 medium yellow onion, thinly sliced
1 tbsp fresh thyme, coarsely chopped
kosher salt
freshly ground black pepper
1 cup heavy cream
2 eggs
2 thin slices prosciutto, cut into thin strips
6 large basil leaves, chopped
1 tbsp Parmigiano-Reggiano, finely grated
1/3 cup crumbled goat cheese

Tart shell: Combine the flour and salt in a large bowl and cut the butter in with a pastry cutter until it resembles coarse crumbs. In a separate bowl, lightly beat the egg yolk and two tablespoons of water together. Pour this over the flour mixture, stirring it in with a fork until well incorporated. Stir in a few more tablespoons of water (one tbsp at a time) until the dough begins to clump. Invert the contents onto a work surface and press the it all together into a disk. Wrap it in plastic wrap and chill for a minimum of an hour. When ready to use, roll the cold dough on a floured work surface to about 3/16-inch thickness and a 12-13 inch diameter (round). Line the tart pan with the dough without stretching it, but pressing it gently into the shape. Trim the excess dough by rolling the rolling pin over the edge of the pan. Wrap the pan and dough in plastic and freeze for 30 minutes. Preheat the oven to 375°F with a rack in the middle of the oven. Line the tart dough with foil and weight it with dried beans or pie weights. Don't wrap the foil over the edges, instead let them stand up so as to let the edges brown. Bake until the edges are light and golden, about 30 minutes. Remove the foil (with the beans or weights) and continue to bake for another 10 minutes until it turns golden. Press down any domes in the surface before allowing the crust to cool completely.

Roast the peppers: Heat the oven to 400°F with the rack in the center. Place bell peppers on a rimmed baking sheet (I lined mine with foil) and roast from 45 to 60 minutes, turning the peppers every 15 minutes until they are wrinkled. Remove from the oven and place a dishtowel over them so they can sweat. When the peppers have

cooled, the skins should be easy to remove. Peel, core, and de-seed the peppers and then cut them into strips.

The filling: Heat the olive oil in a large frying pan over medium heat. Sauté the onions, 1/2 teaspoon salt, 1/4 teaspoon pepper, and half of the thyme. Stir often until the onions become soft and golden brown (about 15 minutes, but it took me 10 – perhaps because I had my flame on high...) Remove from heat and let cool. In a small bowl, whisk the eggs and cream together. Season with 1/4 teaspoon of salt and 1/4 teaspoon of pepper. In a large bowl, combine the peppers, onions, prosciutto, basil, grated cheese, and remaining thyme until well mixed.

Assembly: Set the tartshell (in pan) on a baking sheet and fill it with the pepper mixture. Sprinkle the goat cheese over the filling and then pour the egg mixture over everything until the pastry is full (there may be excess – I had 1/2 cup extra). Bake for about 30 to 35 minutes at 375°F or until the custard is set. Cool on a rack and serve warm or at room temperature.