

Onion pie, frisée salad with Maille horseradish mustard and Maille xérès vinegar vinaigrette.

Recipe for 4 persons



Description

A onion pie in the most traditionnal alsacian way, serve with a frisée salad season with a spicy vinaigrette.

Note

The Maille brand is offering a lot of mustard choices, so don't have any hesitations switching for another one on this recipe.

Ingredients

For the onion pie

- 0.50 Unit(s) Puff pastry
- 2 Unit(s) White onion
- 100 Gr Smoked bacon
- 50 Ml Cream 35%
- 1 Unit(s) Egg
- 2.50 Ml Nutmeg
- 6 Sprig(s) Chives

- Salt and pepper

For the frisée salad

- 1 Unit(s) Frisée salad
- 15 Ml Maille horseradish mustard
- 30 Ml Maille xérès vinegar
- 45 Ml Vegetable oil
- 1 Unit(s) Red onion

- Salt and pepper

Preparation

- Preparation time **60.00 mins**

For the preparations

Cut 4 circle of puff pastry 1cm bigger than the tart shells. Mince finely the white onions and the red onion. Wisk the egg with the cream, the nutmeg, salt and pepper. Dice finely the bacon. Chop the chive finely.

For the onion pie

In a hot pan with a little bit of butter, sweat the white onions until it's cooked but you don't want any coloration, remove from the stove and let it cool down a little bit. In a dry hot pan, sear the bacon until it gets creasy, and reserve it on a scott towel. Put the puff pastry in the tart shells, mix the white onions, the cream, the egg, the nutmeg and the bacon. Split the mix in the tart shells, and cook it in the oven for 20 to 25 minutes.

For the salad

In a bowl, put the Maille horseradish mustard and the Maille xérés vinegar, whisk it by adding gently the vegetable oil, fix the seasoning. Pout it on the top of the salad and mix it well.

For the plating

In a small plate, put a bunch of salad, some red onion on the top, and the pie on the side, finish the decoration with the chive.

Bon appétit!