

## Onion tart with Brugge Apero



Ingredienten:

- 1 sheet of puff pastry
- 120 g Brugge Apero in small cubes
- 2 onions sliced into rings
- 25 g butter
- 200 g of smoked bacon strips
- 3 eggs
- 300 ml cream
- ½ tsp nutmeg
- Salt and pepper
- 300 g baking beans

Preparation:

Roll out the dough on parchment paper in a 23 cm mould. Pierce the dough several times with a fork, then place another piece of parchment paper on the dough and arrange the baking beans on top of it.

Bake in an oven at 200°C for 15 to 20 minutes. Then remove the beans and the parchment paper.

Nu sauté the onion rings in the butter along with the bacon for 10 minutes.

Scramble the eggs with the cream and season with nutmeg, salt and pepper.

Place the onion mixture on the pastry, divide the cheese over it, and pour over the egg and cream mixture.

Bake at 180°C for 45 minutes until the filling is dry and has a nice brown colour.

4 personen  
60 min  
Main dish  
2.5