

Cheese and Potato Tart

It's delicious farm food -- dense with potatoes and heavy with cream and cheese. Cheddar or another semi-soft cheese may be substituted. Serve with an escarole salad or other bitter greens.

For the crust:

One recipe of your favorite pie, tart, or pate brisée crust for a 8" spring form pan.

For the filling:

1 ¼ lbs Yukon Gold potatoes, peeled and thinly sliced

1 ¼ c. whole milk (no ultra pasteurized)

1 c. heavy cream (no ultra pasteurized))

2 sprigs thyme

2 cloves garlic, peeled and lightly crushed

Salt

Pepper

1 T. butter

1 medium onion, diced into ½" pieces


1 egg

¼ teaspoon nutmeg

8 oz. Toussaint cheese, crust removed and grated or cut into ¼" thick slices, OR 8 oz. grated cheddar or cheese of your choice

Line the spring form pan with refrigerated crust and chill for 30 minutes. Bake at 375 degrees until cooked but not browned, 15 – 20 minutes. Turn the oven down to 350.

Combine potatoes with 1 c. of the milk, cream, 1 sprig thyme and 1 garlic clove. Season with salt and pepper and bring to a gentle boil. Lower heat and simmer for 10 minutes or until potatoes are tender. Discard thyme and garlic and let potatoes cool in the liquid.



Warm the butter in a pan over medium to low heat and add the onions, remaining thyme, garlic and salt and pepper until the onions are translucent and tender, about 15-20 minutes. Remove from heat, discard thyme and garlic and set aside to cool.

Drain the potatoes, straining the milk and cream into a liquid measuring cup. If necessary, add extra milk to equal 1 $\frac{1}{4}$ c. liquid. In a bowl whisk together the egg and a pinch of nutmeg and then add the milk and cream mixture. Season with salt and pepper and whisk to combine.

Scatter $\frac{1}{2}$ the onions, half the potatoes and $\frac{1}{2}$ the cheese in the baked tart shell. Then add make a second layer with the remaining onions and potatoes. Top with the remaining cheese. Pour the milk/egg mixture over the filling and cover with foil. Make sure foil is tented and not touching the surface of the tart.

Bake for about 45 minutes, remove foil and bake a further 15 minutes. Let cool for 30 -60 minutes before serving.