

Tarte Flambée

My friends and I ate these all the time while studying in Strasbourg, France! Think of it as French pizza! Oh - if you can get your hands on the crème fraîche, definitely use that.

2 tbsp peanut oil
1 med onion, finely chopped
1 cup (8oz) heavy (double) cream or crème fraîche.
Salt and freshly ground pepper
4 pinches of freshly grated nutmeg
3 oz streaky bacon (or bacon sliced width-wise)
13 oz bread dough

Heat half the oil in a nonstick 10-in skillet. Add the onion and cook, stirring, over low heat for 5 minutes or until golden.

Combine the cream, salt, pepper and nutmeg. Stir in the onion. Remove the rind from the bacon and cut bacon into thin matchsticks. Heat the remaining oil in the skillet and fry the bacon until lightly browned, about 3 minutes, stirring constantly. Drain on paper towels and set aside.

Heat the oven to 450. Oil a 14x9-in baking sheet. Roll out the bread dough until slightly smaller than the baking sheet; place it on the sheet. Spread the onion mixture over the dough and dot with the bacon. Bake for 20 minutes, or until the tart is lightly browned. Serve hot.