

# Smoked Salmon Tart

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## Smoked Salmon Tart

1/2 medium sized red onion – chopped

2 tablespoons butter

2 cups fresh baby spinach

4 eggs

1 cup cream

1/2 cup whole milk

1/2 teaspoon salt

1/4 teaspoon freshly grated nutmeg

1 1/2 cups flaked smoked salmon

1 recipe pate brisée – basic pastry dough – pre-baked (see below)

### preheat oven to 375 degrees

Melt the butter on medium heat. Add the chopped red onion. Caramelize the red onion for 10 minutes until the onions are soft and lightly browned. In a large bowl whisk the eggs. Add the cream, milk, salt and nutmeg and whisk together until smooth. Place the spinach in an even layer in the pre-baked tart shell. Arrange the caramelized red onion over the spinach followed by the smoked trout on the top. Pour the batter over the trout, spinach and red onion into the tart shell until full. Baked for 30 minutes or more until golden brown.