

VINTAGE VAN GOGH *and* VIDALIA ONION TART

Chef John Hogan, Keefer's, Chicago

Yield: 6 servings

method

- Prepare puff pastry shells according to package directions, but undercook with approximately 5 minutes less baking time than called for on the package. Do not allow shells to brown. Remove pastry shells from oven and allow to cool completely.
- Preheat oven to 325° F.
- In a skillet, sauté onion and bacon over medium heat; cook until onion starts to caramelize. Add mushrooms, cook for 3 - 5 minutes. Add Swiss chard, cook for 2 minutes.
- Remove skillet from heat and allow mixture to cool. Stir in **Vintage Van Gogh** and set aside.
- In a medium bowl, mix together eggs, cream, thyme, nutmeg, salt, pepper, and Tabasco® sauce. Add egg mixture to onion mixture and stir until well combined.
- Evenly divide egg mixture between pastry shells and bake for approximately 20 minutes.
- For service, garnish with additional **Vintage Van Gogh**.

ingredients

- 1 package frozen puff pastry shells
- 1 Vidalia onion, sliced
- 3 strips bacon, coarsely chopped
- 6 ounces lobster mushrooms (or seasonal wild mushrooms), sliced
- 4 ounces Swiss chard
- 4 ounces **Vintage Van Gogh**, shredded (plus additional to garnish)
- 4 eggs
- 2½ cups heavy cream
- 1 teaspoon fresh thyme, finely chopped
- ¼ teaspoon nutmeg, ground
- Salt, pepper, and Tabasco® sauce to taste

cheese tips

Got Vintage Van Gogh? Try these applications:

- Shredded on a salad with field greens, dried cranberries, and candied walnuts or pecans
- Baked in puff pastry or phyllo turnovers with chopped walnuts and diced apricots (drizzled with honey)
- Served with coffee (it's one of the few cheeses that pairs well with a cuppa joe) and plain biscuits for dessert or afternoon tea