

Salmon and onion tarte, tagliatelle zucchini with garlic and fresh chives

Recipe for 4

Description

Classic tart, consisting of a bechamel and cheese garnish.

Note

Do not put the béchamel in contact with the dough if it is still hot, it would not withstand the temperature.

Ingredients

Pastry

- 500 Gr Flour
- 10 Gr Salt
- 1 Unit(s) Egg
- 30 Ml Olive oil
- 160 Ml Water

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Garnish

- 250 Gr Onion
- 125 Gr Bacon

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Tagliatelle

- 2 Unit(s) Zucchini

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Bechamel

- 30 Gr Flour
- 25 Gr Butter
- 250 Ml Milk
- 1 Unit(s) Egg yolk

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Prep

Cut the bacon into small dice.

Peel and mince onions.

Wash the zucchini, cut the ends, then slice them finely lengthwise with a mandolin. Then slice them

into thin long strips (tagliatelle)

Pastry

In a bowl, mix the salt and the (sifted) flour.

Make a volcano, creating a hole with your fingers, put the egg, olive oil, and water into the hole.

Mix all without working the dough too much.

Transfer your dough to a large flat surface, work it a little more until it's nice and uniform.

Roll it into a ball, wrap it with saran wrap.

Keep in the fridge at least 1 hour.

Garnish

In a hot frying pan, sauté onions with oil and butter until lightly caramelized.

In a saucepan of boiling water, blanch the bacon for 2 minutes then drain into a colander.

Bechamel

Bring the milk to a boil.

Melt the butter gently in a saucepan, add the flour, using a whisk, do not stop stirring.

You have just made a roux, bring the milk to a boil without burning it, then pour it onto our roux.

Mix everything with the whisk and bring everything to a boil (be careful that the heat is not too high).

Remove from heat and add the egg yolk, mix well again, add the onions and check the seasoning.

Tagliatelle

In a hot pan with oil and butter, sauté the tagliatelle, ideally about 10 minutes before serving them .

Baking

Place the rolled pastry into a pie plate.

Fill the béchamel halfway up (cold or warm, at most), sprinkle the bacon on top.

Place the tarte in the oven for about 25 minutes.

Plating

Put a slice of tarte into a round dish and place zucchini tagliatelle on the side.

Bon appétit!