

Cheese and Bacon Tarts with Onions: A Flaky, Flavor-Packed Delight

For a savory treat that's as elegant as it is delicious, these



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 sheet of puff pastry, thawed
- 1 cup shredded cheddar or gruyère cheese
- 4 slices cooked bacon, crumbled
- 1 large onion, thinly sliced
- 1 tablespoon olive oil
- 1 teaspoon sugar
- 1/4 cup heavy cream
- 1 large egg
- Salt and pepper to taste
- Fresh thyme or parsley for garnish (optional)

Instructions:

Preheat your oven to 375°F (190°C).

Roll out the puff pastry on a lightly floured surface and cut into circles or squares, depending on your preferred tart shape.

Place the pastry pieces on a parchment-lined baking sheet. Use a fork to prick the centers of the pastry to prevent them from puffing up too much during baking.

Heat olive oil in a skillet over medium heat. Add the sliced onion and cook, stirring occasionally, until softened and golden brown (about 15 minutes).

Sprinkle with sugar, and cook for an additional 2-3 minutes to enhance the caramelization. Set aside.

In a small bowl, whisk together the heavy cream, egg, salt, and pepper.

Sprinkle a layer of shredded cheese over the center

of each pastry piece, leaving a small border around the edges.

Add a spoonful of caramelized onions and crumbled bacon on top of the cheese.

Drizzle or brush the cream mixture over the toppings to enhance the richness.

Bake the tarts in the preheated oven for 20-25 minutes, or until the pastry is golden and the cheese is bubbly.

Remove from the oven and let cool slightly. Garnish with fresh thyme or parsley, if desired.

Tips for Perfect Cheese and Bacon Tarts:

Use High-Quality Puff Pastry: A buttery puff pastry makes all the difference, so opt for a high-quality brand.

Try Different Cheeses: Experiment with cheeses like brie, fontina, or gouda for unique flavor profiles.

Add a Touch of Sweetness: A drizzle of honey or balsamic glaze before serving enhances the sweet-savory balance.

Why You'll Love This Recipe:

DIRECTIONS

1. Prepare the : Pastry Base:
2. Preheat your oven to 375°F (190°C).
3. Roll out the puff pastry on a lightly floured surface and cut into circles or squares, depending on your preferred tart shape.
4. Place the pastry pieces on a parchment-lined baking sheet. Use a fork to prick the centers of the pastry to prevent them from puffing up too much during baking.
5. Caramelize the : Onions:
6. Heat olive oil in a skillet over medium heat. Add the sliced onion and cook, stirring occasionally, until softened and golden brown (about 15 minutes).
7. Sprinkle with sugar, and cook for an additional 2-3 minutes to enhance the caramelization. Set aside.
8. Assemble the : Tarts:
9. In a small bowl, whisk together the heavy cream, egg, salt, and pepper.
10. Sprinkle a layer of shredded cheese over the center of each pastry piece, leaving a small border around the edges.
11. Add a spoonful of caramelized onions and crumbled bacon on top of the cheese.
12. Drizzle or brush the cream mixture over the toppings to enhance the richness.
13. Bake the : Tarts:
14. Bake the tarts in the preheated oven for 20-25 minutes, or until the pastry is golden and the cheese is bubbly.
15. Remove from the oven and let cool slightly. Garnish

with fresh thyme or parsley, if desired.

16. **Tips for Perfect Cheese and Bacon Tarts:** Use High-Quality Puff Pastry: A buttery puff pastry makes all the difference, so opt for a high-quality brand.
17. **Try : Different Cheeses:** Experiment with cheeses like brie, fontina, or gouda for unique flavor profiles.
18. **Add a : Touch of Sweetness:** A drizzle of honey or balsamic glaze before serving enhances the sweet-savory balance.
19. **Why You'll Love This Recipe:** These Cheese and Bacon Tarts with Onions are not only delicious but also incredibly versatile. Serve them as an appetizer at your next gathering, enjoy them as a light lunch with a side salad, or even pair them with soup for a cozy dinner. Their beautiful presentation and irresistible flavors are guaranteed to impress.
20. **Have you tried this recipe?** Let me know in the comments, and don't forget to share it with friends who love savory treats. Follow me for more recipes that are as easy as they are delicious!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheese-and-bacon-tarts-with-onions-a-flaky-flavor-packed-delight/>