



**Recipes from Chef Jean Pierre Moullé**  
*Former Chef of Chez Panisse Restaurant in Berkeley*

**Onion tart with stilton**

*Serves 8*

1/4 cup of olive oil  
6 onions, sliced  
3 sprigs thyme  
Stilton cheese  
Pinch of salt  
11 ounce tart dough or puff pastry

Combine the olive oil, onions, and thyme in a low-sided heavy pan set over medium heat until the onions are soft but not browned, 20 to 30 minutes. Add the salt and cook for a few minutes more, stirring frequently. Pour the onions into a strainer set over a bowl to drain, reserving the liquid which can be discarded after.

**Tart Dough**

*Makes pastry for one 10-inch round tart*

2 cups all purpose flour  
1/4 teaspoon salt  
3/4 cup (6 ounces) cold butter, cut into pieces  
1/4 cup cold water  
1 egg yolk (optional)

Combine the flour, butter and salt in the bowl of a food processor with the blade attachment. Pulse or blend for 30 seconds or until the ingredients are barely mixed. If you're using the egg

yolk, beat it into the water before adding it to the flour mixture. Process either the egg mixture or, if you're not using an egg, water alone, for 10 to 15 seconds, or until the dough forms a loose ball. Do not over mix. Divide the dough in half and wrap each one separately in plastic wrap. Press gently to form a disk and refrigerate for at least 30 minutes before rolling. The dough can be frozen for up to 3 months.

Preheat the oven to 400°F. Roll out the dough into a 14-inch circle. Brush off the excess flour, transfer the dough to a baking sheet lined with parchment paper, and let it firm up in the refrigerator for 10 minutes. (If using puff pastry, cut and then cool the same way.) Spread the cooled onions over the dough (remove the thyme), leaving the 1 1/2-inch border at the edge. Fold the border up over the onions. Crumble pieces of stilton all over the top. For a shiny, more finished look, brush the folded dough with the egg beaten together with the milk.