

Walnut and Onion Tartine

Hands-on Time

36 Mins

Total Time

2 Hours 11 Mins

Yield

Serves 4 (serving size: 1 tartine)

November 2013

A quick, scratch-made crust forms the base for this French-inspired meal. You can substitute 2 slices of cooked, crumbled bacon for the prosciutto.

Ingredients

6 tablespoons warm water (100 to 110 degrees F)

3/4 teaspoon sugar

1 3/4 teaspoons dry yeast

3 tablespoons olive oil, divided

5 ounces all-purpose flour (about 1 cup plus 2 tablespoons)

5/8 teaspoon kosher salt, divided

1/4 teaspoon black pepper

Cooking spray

1/2 cup coarsely chopped walnuts

How to Make It

Step 1

Preheat oven to 450.

Step 2

Combine first 3 ingredients in a medium bowl; let stand 5 minutes or until bubbly. Stir in 4 teaspoons oil. Weigh or lightly spoon flour into a dry measuring cup and spoons; level with a knife. Add flour, 1/4 teaspoon salt, and pepper to yeast mixture, stirring until a soft dough forms. Turn dough out onto a lightly floured surface; knead until smooth and elastic (dough will be soft and tacky).

Step 3

Place dough in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place (85°), free from drafts,

1/3 cup very thinly vertically
sliced red onion

1 ounce very thin slices
prosciutto, chopped

1 teaspoon chopped fresh thyme

2 cups arugula

1 teaspoon fresh lemon juice

1 ounce Parmesan cheese,
shaved (about 1/4 cup)

Nutritional Information

- Calories 377,
- Fat 23.2g,
- Satfat 3.9g,
- Monofat 9.4g,
- Polyfat 8.2g,
- Protein 11.7g,
- Carbohydrate 32.6g,
- Fiber 2.8g,
- Cholesterol 12mg,
- Iron 2.5mg,
- Sodium 603mg,
- Calcium 119mg.

45 minutes or until doubled in size. Punch
dough down; cover and let rest 5 minutes.

Step 4

Coat an 11 x 7-inch glass or ceramic baking
dish with 2 teaspoons oil. Press dough into
pan; cover and let rise 30 minutes or until
puffy. Sprinkle dough with 1/4 teaspoon salt,
walnuts, onion, prosciutto, and thyme. Bake
at 450 for 18 minutes or until crust is golden
and edges are crisp.

Step 5

Place arugula in a bowl; drizzle with
remaining 1 tablespoon oil and lemon juice,
tossing to coat. Turn bread out onto a clean
work surface, and slice crosswise into 4
rectangles. Top each rectangle with about
1/2 cup arugula mixture and 1 tablespoon
shaved Parmesan cheese; sprinkle evenly
with remaining 1/8 teaspoon salt.

