

SAVORY HOT BROWN TART

Mornay, Preserved Tomato

Chef Clayton Allen, Soter Vineyards

- 1/2 Lb. Smoked ham, thinly sliced**
- 2 Large onions, thinly sliced**
- 4 Tbsp. Extra virgin olive oil**
- 1/2 Bunch thyme, leaves picked and chopped**
- 2 Pints cherry tomatoes, halved**
- 2 Tbsp. Extra virgin olive oil**
- 1/4 tsp. Aleppo pepper or chili flake**
- 1 1/2 Cups Mornay (cheese) sauce**
- 1 Savory pie shell (fresh or frozen)**
- Salt to taste**

MORNAY CHEESE SAUCE

- 1/8 Cup Butter**
- 1/8 Cup All purpose flour**
- 1 1/2 Cup Whole milk**
- 1/2 Of one Onion**
- 2 ea. Bay leaf**
- 1 tsp. Black Peppercorn**

Preheat oven to 350 degrees.

In a heavy sauté pan, cook the onions in four Tbsp. of olive oil until soft and caramelized; season to taste with salt and set aside to cool.

Cut the cherry tomatoes in half and season with salt, Aleppo pepper, and two Tbsp. of olive oil. Roast at 350 degrees until edges have slightly browned, about 10-12 minutes. Do not over bake. Remove and set aside.

MORNAY CHEESE SAUCE

In a small sauce pot, combine, onion, bay leaf, peppercorn, clove, and milk and let steep for one hour on medium heat. Keep milk below a simmer, stirring occasionally. Once cooked, strain the onion and spices out and set the milk aside. Discard what is left in the strainer.

In a medium sauce pot, melt butter and flour until a paste forms. Cook on medium heat while making sure to scrape the bottom of the pot to prevent burning. This is the roux, a mixture of butter and flour used to thicken the cheese sauce. Cook the roux until it is the color of pale gold sand. About 3-5 minutes. Slowly pour a third of the milk into the pot with the roux and whisk as it's added. Turn heat to medium low and continue to add milk and whisk until a smooth sauce forms. Cook sauce for about 30 minutes. Allow the sauce to reach a bubble for 1 minute, then turn it down and continue cooking on medium-low heat. Be sure you are whisking frequently so the sauce doesn't burn on the bottom. Add the Cheese, cream, and salt to taste.

Use immediately or store in refrigerator with a piece of plastic pressed to the top to prevent a film from forming.

Once all ingredients are cool and prepared, assemble your tart:

ASSEMBLY

Layer the thinly sliced ham along the bottom of the tart. Add the caramelized onions, then the cheese sauce. Add another layer of ham, more cheese sauce and then top with tomatoes and thyme. Bake at 350 degrees for about 45-60 minutes until the tart crust is a golden brown. If the tomatoes are getting too browned, cover the tart with tin foil to finish cooking. Let cool before slicing and serving.