

Rustic Onion Tart with Market Cheese and Walnuts

MAKES 1 LARGE PAN PIZZA OR TWO 12-INCH PIZZAS

The tangier the better when it comes to the cheese, given the sweetness of the onions. The goat blue or goat's milk Brie from our market are both delicious here. Your market may have another interesting cheese. The inclusion of fresh walnuts makes this a pizza for early fall. Make the dough first so that it will be ready when the onions are.

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3 tablespoons olive oil

3 pounds onions, thinly sliced

several thyme sprigs, leaves plucked
and chopped

sea salt and freshly ground pepper

2 ounces local blue or Gorgonzola
cheese, crumbled

4 walnuts, shelled and chopped

1 large handful small arugula leaves

1. Make the pizza dough. While it's rising, heat the oil in a Dutch oven over medium heat. Add the onions and two thirds of the thyme and toss to coat the onions with the oil. Cover and cook until lightly colored, stirring occasionally so they cook evenly, 30 to 40 minutes. Season well with salt and pepper.
2. Twenty minutes before it's time to bake the tart, preheat the oven to 450°F. Roll the dough into a thin rectangle just large enough to fill a 12x16-inch sheet pan or two 12-inch round pans. Cover it with the onions and bake for 12 minutes. Add the cheese and walnuts, and return the tart to the oven until the crust is crisp and the cheese is melted, about 10 minutes more. Remove, add the remaining thyme, and cover with the arugula. Cut into squares and serve.

