

# ALI'S KITCHEN

## Puff Pastry Tater Tarts: Alliteratively Delicious!

Serve with a green salad, and you have yourself the makings of a fabulous spring brunch

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

The savory pastry is delicious and easy to prepare. Serve it with a green salad, and you have yourself the makings of a fabulous spring brunch!

This recipe uses puff pastry. If you've never made homemade puff pastry, I assure you that it is much less intimidating than you may be imagining.

I've included my go-to recipe here if you'd like to give it a try! If you're short on time, don't hesitate to use store-bought puff pastry from the freezer section of your grocery store. Just be sure to follow the defrost instructions on the pastry package.

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### INGREDIENTS:

#### Simple Puff Pastry

- 1 1/4 cup very cold butter, cut into cubes
- 1/2 cup very cold water
- 1/4 teaspoon salt
- 2 cups all-purpose flour

#### Individual Tater Tarts

*\*Makes four tarts, but the recipe can easily be doubled or tripled to feed a larger crew.*

- 1 small russet potato
- 1 Tbsp. olive oil
- 4 slices of bacon
- 1/2 medium yellow onion
- 4 eggs (plus 1 egg, beaten)
- 1 sheet puff pastry
- Finely chopped fresh spinach leaves to garnish





### Simple Puff Pastry Directions

Using a food processor fitted with the metal blade, add flour and salt, 3/4 cup cold butter and pulse to mix the butter with the flour (about 10 to 12 one-second pulses).

Add the remaining cold butter (cubed) and pulse two or three more times to combine. Add the cold water and pulse four or five times just until the dough comes together to form a ball. Do not overprocess.

Place your dough on a lightly floured surface and knead approximately 10 times. Sprinkle a bit of flour to the surface of your dough and onto the rolling pin to keep the dough from sticking as you roll it out. Roll the pastry into a rectangle approximately 12x18 inches.

Fold the dough in half and then half again and one last time, wrap in plastic and refrigerate for 1-2 hours before using.

### Individual Tater Tarts Directions

Preheat oven to 400 degrees.

Finely dice the onion and bacon, then caramelize them in a little olive oil until bacon is slightly crisp and onion has softened. Drain and set the mixture aside.

Slice the potato, being sure to cut wafer-thin slices to ensure they cook properly in the oven.

Roll the puff pastry out to a rectangle, approximately 12x18 inches, and cut into four equal rectangles, then cut a border of about 1/2 inch all the way around each rectangle.

Place the tarts on a baking sheet lined with parchment paper. Be sure to leave a bit of space between them because they will puff up and spread as they bake.

Brush each tart with the beaten egg.

Assemble the Tater Tarts: Lay a few slices of potato down and sprinkle some of the chopped onion and bacon onto the pastry, avoiding the border you just cut. Carefully crack an egg into the center of each tart.

Place the tarts in the oven and bake for about 10 to 15 minutes, or until the pastry is golden and the egg whites have set.

Remove tarts from the oven and garnish with chopped spinach and a sprinkling of salt and pepper before serving. **BCT**

Enjoy!

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