

Recipe and Procedure for Fontina, Pancetta and Sweet Onion Tartlets  
Yield about 24 tartlets

Ingredient	Qty.
Pancetta, small dice	4 oz
Sweet Onion, finely chopped	1 cup
Puff pastry, thawed	2 sheets
Sun Dried Tomatoes, Oil packed, drained, finely chopped	4 oz
Black pepper, freshly cracked	
Oregano, fresh, minced	2 t
Fontina, shredded	2 oz
Basil, fresh, chiffonade	2 large leaves

1. Preheat oven to 375 degrees.
2. Place puff pastry sheets on lightly floured work surface. Roll out each sheet and create 24 2-inch rounds cut from each sheet. Place rounds into mini muffin tins. Prick the bottom of each round with a fork and partially bake in oven for 5 minutes. Remove, prick again, and cool slightly.
3. Heat pancetta in a medium sauté pan over medium high heat. Cook until crispy and any fat has been rendered. With a slotted spoon, remove pancetta and drain on paper towels or in a sieve.
4. Remove all but 1 T of pancetta fat in pan. Reheat over medium high heat and add sweet onion. Cook until onion is golden, about 4 minutes.
5. Combine pancetta, onion and sun dried tomatoes together in a mixing bowl. Add the oregano and season to taste with kosher salt and pepper.
6. Portion pancetta mixture into each pastry round . Top with fontina. Bake in center of oven for 10 minutes or until pastry is golden brown and fontina has melted.
7. Remove tarts from muffin tins when cool enough to handle and place on a serving platter. Garnish with basil chiffonade and serve immediately.