

# Arugula, Goat Cheese, Sun Dried Tomato and Prosciutto Tart

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## Ingredients:

1 recipe Yeasted tart dough(see below)  
1 large bunch arugula, washed and cleaned (about 2 cups)  
2 tablespoon butter  
1 large yellow onion, cut into 1/4 -inch dice  
2 cloves garlic, finely chopped  
3 tbl dry white wine  
3 eggs  
1 1/2 cups half and half  
Salt and white pepper  
2 oz Prosciutto Julienned  
4 oz Fresh Goat Cheese  
2oz Sundried Tomato, reconstituted in hot water, finely diced  
1 Tbl chopped fresh herbs (tarragon, chervil, basil, parsley)  
Nutmeg

1. Prepare dough and press into prepared tart pan. Pre heat oven to 375 degrees
2. Sweat onions in butter until soft, add garlic and deglaze with white wine. Remove from heat and let cool.
3. Scatter arugula into tart shell, top with prosciutto, tomatoes and goat cheese.
4. Combine eggs and half n half season with nutmeg, salt, white pepper and herbs
5. Pour custard into prepared tart shell and bake immediately at 375 for 40 minutes.

## Yeasted Tart Dough:

1 teaspoon active dry yeast  
¼ cup warm water  
Pinch sugar  
1 egg, at room temperature  
1 1/4 cups unbleached white flour  
1/2 teaspoon salt  
3 tablespoons Sour cream  
1 tsp lemon zest (optional)

1. Dissolve the yeast in water with sugar.
2. Combine the flour and salt in a medium bowl, and make a well. Break the egg into the middle of the well and add the sour cream stir to combine.
3. Add the water and dissolved yeast.
4. Mix everything together with a spatula, shape into a loose ball, cover and let rise until double, about 1 hour.
5. Dust it with flour, gather it into a ball, set it in a clean bowl and cover. Let the dough rise in a warm place, 45 minutes to an hour. If you are not ready to shape the dough at this time, punch it down and let it rise again.
6. Flatten the dough, place it in the center of the tart pan, and press it out to the edge. Use additional flour as needed.  
(If the dough shrinks back while you are shaping it, cover it with a towel, let it relax for 20 minutes, then finish pressing it out.)