

French Onion Pastry Puffs

Adapted from Joy the Baker

makes 12 puffs

For the Onions:

- 2 medium yellow onions, peeled cut in half and sliced into 1/4-inch thick semi-circles
- 3 tablespoon unsalted butter, softened,
- 1 tablespoon olive oil
- 1 scant teaspoon coarse sea salt
- 1 teaspoon fresh thyme leaves
- 1/2 teaspoon fresh cracked black pepper
- pinch of granulated sugar
- 3 tablespoons beef broth, beer, or white wine to deglaze the pan

For the Puffs:

- 2 9x9-inch sheets all-butter puff pastry, thawed but still cold
- 1 large egg, beaten
- 1/3 cup finely grated Gruyère cheese (may use parmesan, provolone or swiss)

Place a medium, heavy bottom sauce pan over medium heat. Add the butter and olive oil and stir until butter is melted. Add the sliced onions all at once. Stir to coat the onions in the fat. Allow onions to cook, undisturbed, for about 4 minutes. Add salt, thyme, pepper, and sugar, and stir. Place lid on the pan and allow to onions to cook for about 4 minutes at a time. Lower the heat if the onions are browning too quickly. Remove the lid to stir the onions every so often. The onions will begin to brown, break down, and resemble an onion jam.

When onions are entirely browned and completely soft, add your liquid (beef broth, beer, wine, or water) to the pan. Using a wooden spoon, scrape any burned bits off the bottom of the pan as the liquid evaporates. This takes about 30 seconds. Remove pan from heat and allow to rest while you assemble the ingredients for the pastry puffs.

Unfold the thawed puff pastry on a lightly floured work surface. Use a rolling pin to roll out the pastry about 1/2-inch on all sides. Use a 1 1/2-inch round cookie cutter to cut circles out of the pastry. Two sheets should produce at least 24 pastry rounds.

Brush each round lightly with beaten egg. Top 12 of the pastry rounds with about 1 teaspoon caramelized onions and 1/2 teaspoon grated cheese.

Carefully place the remaining pastry puffs atop the onion and cheese mixture, brushed egg side down. Pinch ends closed with your fingers, then use the tines of a fork to more securely press the pastry together.

Place a rack in the upper third of the oven and preheat oven to 375 degrees F. Line a baking sheet with parchment paper.

Place pastry on the prepared sheet and brush lightly with egg. Prick the top of each pastry with the tines of a fork for ventilation. Bake for 12 to 15 minutes, or until puffed and golden brown. Remove from the oven and allow to cool for at least 15 minutes before serving. These are lovely served warm, but are also delicious at room temperature.