

# Walnut and Onion Tartine

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Hands-on Time	Total Time	Yield
36 Mins	2 Hours 11 Mins	Serves 4 (serving size: 1 tartine)

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November 2013

A quick, scratch-made crust forms the base for this French-inspired meal. You can substitute 2 slices of cooked, crumbled bacon for the prosciutto.

## Ingredients

6 tablespoons warm water (100 to 110 degrees F)

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3/4 teaspoon sugar

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1 3/4 teaspoons dry yeast

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3 tablespoons olive oil, divided

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5 ounces all-purpose flour (about 1 cup plus 2 tablespoons)

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5/8 teaspoon kosher salt, divided

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1/4 teaspoon black pepper

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Cooking spray

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1/2 cup coarsely chopped walnuts

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## How to Make It

### Step 1

Preheat oven to 450.

### Step 2

Combine first 3 ingredients in a medium bowl; let stand 5 minutes or until bubbly. Stir in 4 teaspoons oil. Weigh or lightly spoon flour into a dry measuring cup and spoons; level with a knife. Add flour, 1/4 teaspoon salt, and pepper to yeast mixture, stirring until a soft dough forms. Turn dough out onto a lightly floured surface; knead until smooth and elastic (dough will be soft and tacky).

### Step 3

Place dough in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place (85°), free from drafts,

1/3 cup very thinly vertically sliced red onion

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1 ounce very thin slices prosciutto, chopped

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1 teaspoon chopped fresh thyme

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2 cups arugula

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1 teaspoon fresh lemon juice

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1 ounce Parmesan cheese, shaved (about 1/4 cup)

#### Nutritional Information

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- Calories 377,
- Fat 23.2g,
- Satfat 3.9g,
- Monofat 9.4g,
- Polyfat 8.2g,
- Protein 11.7g,
- Carbohydrate 32.6g,
- Fiber 2.8g,
- Cholesterol 12mg,
- Iron 2.5mg,
- Sodium 603mg,
- Calcium 119mg.

45 minutes or until doubled in size. Punch dough down; cover and let rest 5 minutes.

#### Step 4

Coat an 11 x 7-inch glass or ceramic baking dish with 2 teaspoons oil. Press dough into pan; cover and let rise 30 minutes or until puffy. Sprinkle dough with 1/4 teaspoon salt, walnuts, onion, prosciutto, and thyme. Bake at 450 for 18 minutes or until crust is golden and edges are crisp.

#### Step 5

Place arugula in a bowl; drizzle with remaining 1 tablespoon oil and lemon juice, tossing to coat. Turn bread out onto a clean work surface, and slice crosswise into 4 rectangles. Top each rectangle with about 1/2 cup arugula mixture and 1 tablespoon shaved Parmesan cheese; sprinkle evenly with remaining 1/8 teaspoon salt.

