



ONION PIE

NIBBLEDISH CONTRIBUTOR

Ingredients

MASS:

200 gr flour
1 pinch of salt
100 gr butter
2 eggs

FLAN:

4 eggs
1 cup milk
1 can cream
salt / pepper

FILLING:

5 onions cut into slices
1 leek chopped
1 bit of olive oil
2 strips of bacon chopped
1 / 2 tablet broth
1 bit of white wine

Instructions

First I mixed all the dough ingredients and mixed it with his hand.

Then I fried the bacon in olive oil, put the onion, leek, broth and white wine. I left as did butter the pan and open the way to mass. Then I threw the onions on top and took it to the oven for 20 minutes.

Meanwhile, mix all the ingredients of flan (There is a thinning thinning a bit of nutmeg, which has a special flavor).

I took the mass of the oven after the season, and threw the custard on top. Baked for another 20 minutes or so and was ready and super tasty.