

# Zwiebelkuchen



**Serves 6    Prep 40 mins + prove 1h    Baking 35 - 40 mins    Easy**

## Ingredients

### For the pastry

350g strong white bread flour  
7g instant yeast  
1/2 tsp salt  
1 medium egg  
75g softened unsalted butter  
125-150ml warm full-fat milk  
olive oil, for greasing  
Lard for greasing

### For the filling

75g unsalted butter  
1 tbsp sunflower oil  
4 large onions, peeled and finely chopped  
200g plain back bacon, cut into small dice  
1/2 tsp caraway seeds  
4 medium eggs  
2 egg yolks  
100ml double cream  
100ml soured cream  
salt & ground white pepper

1. Place the flour in a large mixing bowl. Add the yeast to one side & the salt to the other. Add the egg, butter &  $\frac{3}{4}$  of the warm milk. Use your hand to bring all the ingredients together. Gradually add the remaining milk to form a dough. Tip the dough on to a lightly floured surface & knead for 5 to 10 mins until smooth. Place into a lightly oiled bowl, cover & leave to prove for  $\pm$  1h.
2. To make the filling, melt the butter & oil in a large wide-based pan, add the onions & stir so they are coated in the butter. Cut a circle of baking paper the same size as the pan, wet the paper & screw it up, then flatten out & place on the onions (this stops them catching as they cook). Very gently cook the onions, stirring every now & again, until they are soft & turn a golden caramel colour. Be patient, it takes a long time. Remove from the pan & set aside.
3. In the same pan, increase the heat to medium and add the bacon and the caraway seeds. Cook until the bacon is just turning crispy round the edges. Add the bacon to the bowl with the onions and leave to cool.
4. Preheat oven to 200C/180C Fan/Gas 6. Grease a 23cm x 7cm spring form tin with butter.
5. Tip the dough on to a lightly floured surface and roll into a large circle 7 mm thick. Line the prepared tin with the dough and trim the edges to neaten.
6. Beat the eggs & egg yolks with the double & soured cream & season with a pinch of salt & a little white pepper. Add the onions, bacon & caraway & stir. Pour into the lined tin. Don't worry if there doesn't seem to be enough filling: the dough will shrink and the filling will rise.
7. Bake for 15 mins, then lower the heat to 180C/ 160C Fan/ Gas 4 and bake for a further 25 - 30 mins until the crust is crisp and the filling is set and golden. Leave to cool in the tin for 15 mins. Serve warm or cold.