

# Swiss Tart with Caramelized Onion

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-tart-recipe>

## Ingredients:

- 1 1/4 cups sugar
- 3 1/4 tablespoons sugar
- 9/16 cup butter
- 1 egg yolk
- 1/4 cup cold water
- 1/8 tablespoon salt
- 2 tablespoons oil
- 2 onions large, sliced
- 1/2 cup buttermilk or milk soured with vinegar
- 2 eggs
- 1/2 cup mozzarella grated
- 1 pinch nutmeg
- 3 9/16 tablespoons blue cheese crumbled, optional
- salt and ground black pepper

## Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 245 milligrams
4. Fat: 42 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 21 grams
8. Sodium: 680 milligrams
9. Sugar: 77 grams

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