



Saint Andre and Fingerling Potato Pies

READY IN



45 min.

SERVINGS



6

CALORIES



842 kcal

DESSERT

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 8 ounces baby dutch potatoes yellow
- ☐ 6 ounces saint andré cheese cut into 6 slices
- ☐ 2 cups cooking wine dry white
- ☐ 1 large eggs
- ☐ 2 large egg yolks
- ☐ 1 pinch ground nutmeg
- ☐ 0.5 teaspoon ground pepper black
- ☐ 1 pinch ground pepper black

- ☐ 0.3 cup olive oil
- ☐ 0.3 cup red wine vinegar
- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon salt
- ☐ 2 tablespoons sugar
- ☐ 1 large thyme sprig fresh
- ☐ 2 tablespoons tomato paste
- ☐ 0.5 turkish bay leaf
- ☐ 0.8 cup butter unsalted chilled cut into 1/2-inch cubes ()
- ☐ 2 tablespoons water cold ()
- ☐ 0.7 cup whipping cream
- ☐ 5 cups onions white halved lengthwise thinly sliced

Equipment

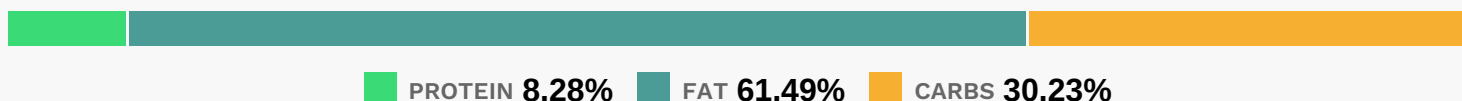
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ tart form

Directions

- ☐ Blend flour and salt in processor.
- ☐ Add butter; using on/off turns, cut in butter until coarse meal forms.
- ☐ Add egg and 2 tablespoons cold water. Blend until moist clumps form, adding more cold water by teaspoonfuls if dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill 1 hour. (Can be made 1 day ahead. Keep chilled.)

- ☐ Preheat oven to 375F.
- ☐ Roll dough out on lightly floured surface to 1/8-inch thickness.
- ☐ Cut out 5-inch rounds, gathering scraps and rerolling dough as needed to make 6 rounds total.
- ☐ Transfer rounds to six 4 1/2-inch-diameter tart pans with 3/4-inch-high sides and removable bottoms. Press dough onto bottom and up sides of each pan, extending 1/8 inch above tart pan edge.
- ☐ Bake crusts until golden brown, pressing down with back of fork if bubbles form, about 22 minutes. Cool.
- ☐ Preheat oven to 400F.
- ☐ Mix first 10 ingredients in 13x9x2-inch metal baking pan.
- ☐ Bake until onions are golden and almost all liquid is absorbed, stirring every 20 minutes, about 2 hours. Cool.
- ☐ Remove thyme sprig and bay leaf.
- ☐ Meanwhile, place potatoes in small saucepan.
- ☐ Add enough water to cover by 1 inch. Boil until potatoes are tender when pierced with knife, about 10 minutes.
- ☐ Drain; cool.
- ☐ Cut potatoes crosswise into 1/4-inch-thick rounds.
- ☐ Preheat oven to 325F.
- ☐ Whisk yolks, cream, salt, pepper, and nutmeg in small bowl to blend. Divide onions among crusts, spreading evenly. Arrange potato slices in single layer over onions. Divide egg mixture among pies.
- ☐ Bake pies until edge of filling is set, about 7 minutes. Top each pie with 1 slice cheese.
- ☐ Bake until cheese melts, about 4 minutes. Cool slightly.
- ☐ Remove sides from tart pans and serve pies warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:86.97, Glycemic Load:34.3, Inflammation Score:-9, Nutrition Score:20.680000097855%

Flavonoids

Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg Epicatechin: 0.44mg, Epicatechin: 0.44mg, Epicatechin: 0.44mg, Epicatechin: 0.44mg Hesperetin: 0.32mg, Hesperetin: 0.32mg, Hesperetin: 0.32mg, Hesperetin: 0.32mg Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg Isorhamnetin: 6.68mg, Isorhamnetin: 6.68mg, Isorhamnetin: 6.68mg, Isorhamnetin: 6.68mg Kaempferol: 1.18mg, Kaempferol: 1.18mg, Kaempferol: 1.18mg, Kaempferol: 1.18mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 27.36mg, Quercetin: 27.36mg, Quercetin: 27.36mg, Quercetin: 27.36mg

Nutrients (% of daily need)

Calories: 841.65kcal (42.08%), Fat: 54.18g (83.35%), Saturated Fat: 28.33g (177.05%), Carbohydrates: 59.92g (19.97%), Net Carbohydrates: 55.37g (20.14%), Sugar: 12.46g (13.85%), Cholesterol: 211.44mg (70.48%), Sodium: 702.16mg (30.53%), Alcohol: 8.24g (100%), Alcohol %: 2.46% (100%), Protein: 16.41g (32.82%), Selenium: 30.14µg (43.05%), Manganese: 0.67mg (33.55%), Folate: 129.37µg (32.34%), Vitamin A: 1602.96IU (32.06%), Phosphorus: 316.26mg (31.63%), Vitamin B2: 0.53mg (31.09%), Vitamin B1: 0.45mg (30.33%), Calcium: 290.25mg (29.03%), Vitamin C: 18.97mg (22.99%), Vitamin B6: 0.41mg (20.33%), Vitamin E: 2.93mg (19.54%), Iron: 3.42mg (18.99%), Fiber: 4.55g (18.19%), Potassium: 588.93mg (16.83%), Vitamin B3: 3.32mg (16.61%), Zinc: 2.14mg (14.26%), Magnesium: 54.14mg (13.54%), Vitamin K: 11.6µg (11.05%), Copper: 0.21mg (10.51%), Vitamin B5: 1.02mg (10.18%), Vitamin D: 1.49µg (9.94%), Vitamin B12: 0.58µg (9.6%)