

# Savory Tartlets Two Ways

Spanakopita · Caramelized Onion, Bacon & Gruyère

HWL Savory Series · Est. 2025

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## PÂTE BRISÉE (HWL STANDARD DOUGH)

### Ingredients

- 2 $\frac{2}{3}$  cups best-quality all-purpose flour (King Arthur)
- 1 cup very cold best-quality butter, cut into cubes (2 sticks)
- 1 tsp sea salt
- 2 Tbsp granulated sugar
- $\frac{1}{3}$ – $\frac{1}{2}$  cup ice-cold water

### Method

1. Combine flour, salt, and sugar in a bowl.
  2. Cut in butter until mixture resembles coarse crumbs with visible butter pieces.
  3. Add ice water a little at a time, mixing just until dough holds together.
  4. Divide into two disks, wrap, and chill 30 minutes before rolling.
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## THE HWL NO-SLIP MINI TARTLET SHELL METHOD

For 3-inch carbon-steel fluted tartlet pans

Yield: About 12 tartlets

Method

1. Roll pâte brisée  $\frac{1}{8}$  inch thick; cut rounds about  $\frac{1}{2}$  inch larger than tartlet pans.
2. Fit dough into pans, pressing gently so it's fully seated.
3. Nest a second tartlet pan directly inside each shell.
4. Bake stacked at 375 °F (190 °C) for 8–10 minutes.
5. Remove top pans and bake 2–3 minutes more to set centers.
6. Cool completely before filling or freezing.



## SPANAKOPITA MINI TARTLETS

Ingredients

- 1 Tbsp olive oil
- $\frac{1}{2}$  small onion, finely diced

- 1 clove garlic, minced
- 2 scallions, thinly sliced
- 10 oz (280 g) frozen spinach, thawed and squeezed dry
- $\frac{3}{4}$  cup ricotta or well-drained cottage cheese
- $\frac{1}{2}$  cup crumbled feta
- 1 Tbsp chopped fresh dill
- 1 Tbsp chopped parsley
- Zest of  $\frac{1}{2}$  lemon
- Pinch nutmeg
- Black pepper, to taste
- 1 egg, lightly beaten

## Method

1. Heat olive oil in a skillet over medium heat.
2. Sauté onion, garlic, and scallion until soft and moisture evaporates.
3. Stir in spinach, herbs, lemon zest, nutmeg, and pepper; cool slightly.
4. Mix in cheeses and egg until well combined.
5. Spoon about 2 tablespoons filling into each pre-baked tartlet shell.
6. (Optional) Top with a small phyllo square brushed with olive oil or melted butter.



# CARAMELIZED ONION, BACON & GRUYÈRE MINI TARTLETS

## Ingredients

- 4 slices thick-cut bacon, diced
- 2 medium onions, thinly sliced
- 1 tsp fresh thyme leaves
- ½ cup heavy cream
- 1 egg
- ½ cup grated Gruyère cheese
- Salt & pepper, to taste

## Method

1. Cook bacon until crisp; remove and drain on paper towels.
2. In the same pan, cook onions with thyme over medium-low heat for 20–25 minutes, until deep golden and jammy.
3. In a bowl, whisk cream and egg together.
4. Stir in cheese, onions, and bacon; season to taste.
5. Spoon about 2 tablespoons filling into each pre-baked tartlet shell.



## **FREEZE & BAKE-OFF WORKFLOW**

To Freeze:

1. Place filled (unbaked) tartlets on a tray; freeze until solid.
2. Once frozen, wrap individually in parchment and foil or vacuum-seal in sets.

To Bake from Frozen:

1. Place tartlets on a parchment-lined baking sheet.
2. Bake at 375 °F (190 °C) for 18–22 minutes, until golden and hot throughout.
3. Let cool 5 minutes before unmolding to maintain crisp bottoms.



## **HWL TIP · BATCHING FOR GATHERINGS**

Bake a dozen of each variety, cool completely, and freeze.

On the day of your gathering, bake straight from frozen — they emerge fragrant, flaky, and party-ready.

Pairs beautifully with a glass of crisp white wine or chilled herbal lemonade.

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Caption for Website:

Shown here in 3-inch carbon-steel fluted tartlet pans — the perfect size for make-ahead freezer batches.