Vidalia Onion Tart

- **½ pound puff pastry**
- **3 tablespoons unsalted butter**
- **1 pound Vidalia onions, sliced ¼-inch thick**
- **3 large eggs**
- **1½ cups milk**
- **⅛ teaspoon freshly grated nutmeg**
- **Salt and freshly ground white pepper to taste**
- **½ pound Gruyere cheese, diced into ½-inch pieces (about 1 cup)**

Roll out the puff pastry until it is ⅛-inch thick and large enough to fit into a 10-inch pie pan. Coat the pie pan with 1 tablespoon of the butter, then fit the pastry into it. Trim the excess and chill the crust for at least 30 minutes. Melt the remaining 2 tablespoons of butter in a large sauté pan over medium low heat. Add the onions and cook, stirring frequently, until they're soft, but not brown (about 30 minutes). Drain the onions on paper towels to eliminate any excess moisture that would ruin the tart. Preheat oven to 325 degrees. Beat the eggs, milk and nutmeg together. Season this custard mixture with salt and pepper. Arrange the onions on the pie shell, top them with the cheese and then pour the custard over the pie. Bake until the custard has set (about 45 minutes).