

Wild Mushroom Tart

Yield: 6 tarts or 8 small pieces



Ingredients:

- 1 sheet of puff pastry
- 1 tablespoon of olive oil and 1 tablespoon of unsalted butter
- 1 ½ cups of shallot onions chopped (or a combination of shallots and leeks)
- Kosher salt and pepper
- 1 pound assorted wild mushrooms
- 2 garlic cloves, minced
- 1 tablespoon of balsamic vinegar or vermouth
- 2 teaspoons of fresh thyme (or more)
- 1 ½ cups shredded Gruyere cheese
- 3 tablespoons of grated parmesan cheese
- one egg beaten

Directions:

- Heat oven to 400 degrees Fahrenheit.
- Cook onions in olive oil and butter for about 10 minutes, season with salt and pepper, remove onions and set aside. In the same pan over medium high heat, add mushrooms and a little more oil/butter, if necessary, season with salt and pepper, and cook, stirring, until softened and beginning to brown 5 to 8 minutes. Add thyme and garlic and turn off the heat. Add onions to the mushroom mixture and stir well.
- Put mixture in the refrigerator to make sure it is cooled so puff pastry will not get soggy.
- Grate Gruyere cheese using the largest whole of a box grater. Set it aside.

- Take thawed puff pastry from the refrigerator and roll out dough into a rectangle shape. Place parchment paper on a cookie sheet with the dough on top. Leaving a 1-inch border, place shredded Gruyere cheese on puff pastry with well cooled mushroom and onion mixture on top. Dust with Parmesan cheese and fold pastry edges up, pinching at the corners to form a low rim.
- Brush the edges of the puff pastry the beaten egg.
- Bake until the pastry is crisp and golden and lightly browned about 30 to 35 minutes.
- Slide baked tart onto a cutting board and pull away the parchment. Let the tart cool before cutting. Sprinkle with parsley and cut into squares or if preferred wedges. Serve warm or at room temperature.

Adapted from “Wild Mushroom Tart with Herbs and Dry Vermouth”, in *Herbal Cookery From the Kitchens and Gardens of the St. Louis Herb Society*, The St. Louis Herb Society, 2009, page 103.