

Mushroom Tart

Pair with Paul Mathew Pinot Noir

Serves 8 ppl appetizer / 4 entree

Ingredients:

Pastry:

2 1/2 cups Flour
2 tspn. Salt
½ tspn cayenne
1 cup butter
3 tblspn cold water

Filling:

4 cups Black Chanterelles (clean & chop)
2 clove of garlic finely chopped
½ cup minced onion
2 tblspn butter
2 cups cream
3 large eggs
Dash of tobasco & worcestershire
1/2 tspn Thyme
Salt & pepper to taste
½ grated parmesan cheese
1cup greyere cheese shredded

Directions:

Pastry:

1. In a mixing bowl, combine flour, salt & cayenne. Cut butter in with pastry blender until mixture is resembles coarse meal.
2. Add water and mix until dough comes away from the sides of bowl
3. Form dough into ball, cover and refridgerate for an hour.
4. Preheat oven to 350°
5. Remove dough from fridge and let sit for 5 minutes
6. roll out on flour surface to ¼ inch thick. Place into 10" tart pan. Cut away excess dough. Prick bottom of crust all over with fork.

Filling:

1. heat medium sauce pan at medium; add butter
2. sautee garlic, onion & mushrooms until mushrooms are wilted
3. add salt & pepper to taste / set aside & let cool
4. beat eggs & add cream season with Thyme, salt & pepper
5. Pour mushroom mixture into pastry shell
6. cover with both cheeses then pour cream mix over
7. Bake until golden & center is set approx. 55 minutes
8. Garnish with frisee or arugula with a drizzle of olive oil or truffle oil