

earth's  
fruit

comes  
full

circle

## Wild Mushroom Tart Appetizers

Serves 8 (2 per person)

### Ingredients -

- 1 sheet frozen puff pastry thawed
- 2 tablespoons of butter
- 1 cup of finely chopped yellow onion
- 1 finely chopped yellow or red pepper
- 1 garlic clove, minced
- 1 tablespoon fresh thyme, chopped finely
- 2 cups of a variety of dried mushrooms, rehydrated\* and cut into small pieces
- 1 cup of parmesan cheese, grated
- ¼ cup of gorgonzola cheese
- Salt and pepper to taste



### Tart Instructions

Preheat the oven to 350 degrees. Spray cupcake pan with cooking spray. Unfold pastry sheet on floured pastry cloth. If there are tears in the pastry sheet, use a little water to smooth cracks. Roll out the pastry until thin. Using a ring or free-hand with a sharp knife cut a circle larger than the individual cupcake containers. Place the cut pastry circle into the cupcake container to make the tart forms. Fill all cupcake containers with pastry.

Blind bake the tarts (bake unfilled). Use pinto beans or other dried beans (or pie weights) to hold down the pastry while it bakes. Fill the pastry cups with the beans. Bake approximately 15 minutes until pastry is dry and lightly browned. Remove beans and let tart shells cool. The unfilled tart shells can be stored, arranged in a single layer separated by parchment paper in a covered container for up to 1 week or in the freezer for up to 1 month.

### Wild Mushroom Filling Instructions -

In sauté pan over medium-low heat, melt butter and sauté onion until translucent and add minced garlic and thyme. Add the mushrooms and peppers, sauté until soft. Salt and pepper mushroom mixture to taste. Add parmesan and gorgonzola cheese to blend (until it just starts to melt) reserving a little parmesan for sprinkling on top. Fill tart shells and garnish with parmesan cheese. Serve warm.

**NOTE:** To rehydrate the mushrooms, put them in a heat resistant bowl and pour enough boiling water to cover them by about an inch, and let them steep in the water for about 30 minutes. Test by squeezing and they should be soft and tender. If not, continue soaking. The soaking liquid can be used in soups, stocks, risotto, or sauces. The liquid can be stored for 3 days in the refrigerator or frozen for up to 3 months.

### Wine Pairing Suggestion –

Mushrooms and bold red wines are a perfect match. The earthiness of the mushrooms, bold flavors of the cheeses and the thyme in these tarts pair beautifully with a robust Pinot Noir, Zinfandel, Syrah, Grenache, or Petite Sirah.

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