



Wild Mushroom Tartlets

Serves 8 (2 per person)

Tartlets Ingredients -

1 sheet frozen puff pastry thawed

NOTE: Frozen puff pastry is an essential and is always in my freezer. It is easy to use and can be used for both savory or sweet recipes.

Tartlets 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, a form, or free-hand with a sharp knife cut a circle larger than the individual cupcake containers. Place the cut pastry circle and arrange in to the cupcake container to make the tartlet forms. Complete the process and fill all cupcake containers with pastry.

Blind bake the tartlets, which simply means baking them 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 tartlets cool.

The unfilled tartlets 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 Ingredients -

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

· cup of gorgonzola cheese

Salt and pepper to taste



*earth's
fruit
comes
full
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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 tartlets and garnish with parmesan cheese. Serve warm.

*NOTE about Rehydrating Dried Mushrooms: A variety of dried mushrooms are another staple in my pantry. I buy them in large containers usually from Costco. To use them they must first be hydrated – a simple process that must be done properly to get good results. Keep them in a cool, dark place and use them within 6 months of purchase. 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. I always test the mushrooms by squeezing them. They should be soft and tender. If not, soak some more. 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 tartlets pair beautifully with a robust Pinot Noir, Zinfandel, Syrah or Petite Sirah. Lawrence Dunham Vineyards' Grenache or Petite Sirah are perfect accompaniments to the Wild Mushroom Tartlets.

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