



Wild Mushroom Tart

Discover the perfect savory appetizer to pair with our vibrant, acidic Chardonnay.

Ingredients

- 2 tablespoons olive oil
- 2 cloves minced garlic
- 1/2 cup thinly sliced shallots
- 4 cups mixed wild mushrooms, sliced
- 1 teaspoon chopped thyme
- Salt and pepper, to taste
- 1 sheet thawed puff pastry (About 10"x17" in size)
- 1/4 cup Gruyere, freshly grated
- 1/4 cup Parmesan, freshly grated
- 1 large egg, beaten
- 1 tablespoon chopped parsley, for garnish
- Crème fraiche, for garnish (optional)

Directions

1. Preheat your oven to 400 degrees Fahrenheit.
 2. Heat olive oil in a large skillet over medium-high heat then add garlic, allowing it to cook for about 30 seconds or until fragrant.
 3. Add sliced shallots and cook until softened, about 3 minutes.
 4. Add sliced mushrooms, thyme, salt and pepper and cook for about 10 minutes, stirring occasionally. Remove from heat.
 5. Add parchment paper to a baking sheet, lightly flour the surface, then lay out the puff pastry on the baking sheet.
 6. Sprinkle freshly-grated Gruyere and Parmesan on the puff pastry leaving a 1-inch border. Add the mushroom and shallots.
 7. Fold the pastry edges up slightly then brush the beaten egg along the edges. Bake until the pastry is golden and crisp, about 20-25 minutes.
 8. Remove from the oven, let cool slightly and transfer to a cutting board. Garnish with freshly chopped parsley and a small dollop of crème fraiche, if desired. Slice, serve and enjoy!
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Wine Recommendations



2018 The Reserve Chardonnay



2016 "Hot to Trot" White Wine Blend



2020 Chardonnay