

WILD MUSHROOM TART



1/4 C (1/2 stick) unsalted butter
10 oz. fresh mushrooms (Nameko, Oyster, Wine Cap, etc.), sliced
1/4 C minced shallots
2 T brandy
2 T chopped rosemary and thyme
2/3 C grated gruyere cheese
3/4 C heavy whipping cream
2 large egg yolks
1 large egg
1 ball of galette dough

Roll out dough on lightly floured surface to 12 inch round. Transfer to a 10" tart pan with a removable bottom. Trim edges, leaving a overhang. Fold overhang in to form double thick sides. Press tart edges to raise dough 1/8 inch above pan. Chill for 30 minutes.



Preheat oven to 375°F.

In a heavy large skillet over high heat melt butter. Add mushrooms and season with salt. Sauté until golden - about 10 minutes. Add shallots and sauté another 2 minutes. Add brandy, boil until almost all liquid is absorbed, about 3 minutes. Mix in 1 tablespoon chopped rosemary and thyme. Remove from stove and let cool.

Remove tart pan from refrigerator. Line crust with foil. Fill with pie weights or dried beans and bake until golden, about 15 minutes. Keep the oven on.

Sprinkle 1/3 cup of gruyere in crust. Cover with mushrooms. Whisk heavy cream, 2 yolks, 1 egg and 1 tablespoon chopped rosemary and thyme in large bowl. Pour egg mixture over mushrooms. Top with remaining cheese. Bake until filling is set and top is golden, about 30 minutes. Cool on rack 15 minutes.



CREDIT: Adapted from Bon Appétit