YAMHILL VALLEY
VINEYARDS

Mushroom Tart

Pair with 2017 Pinot Noir Reserve

Ingredients

2 Tbsp extra virgin olive oil

2 cloves of garlic, minced

1 – 2 shallots, minced

16 – 20 oz of fresh mushrooms – cut into bite size pieces

1 puff pastry sheet rolled out

1 – 2 tablespoons of all-purpose flour for rolling out the puff pastry

6 -8 oz of Gruyere cheese, shredded

1 tsp fresh thyme, chopped

Extra virgin olive oil

Salt & pepper to taste

Directions

Heat oven to 400 degrees. Roll out the puff pastry on a floured surface to 12" x 14". Place it on a parchment lined baking sheet.

Sauté the garlic and shallots in 1 tablespoon of extra virgin olive oil over medium heat until soft, about 5 minutes. Remove the garlic and shallots from the pan and add another tablespoon of oil.

Add the chopped mushrooms and sauté for about 7 minutes. Then add garlic and shallot mixture back to the pan with mushrooms and blend together.

Take it off the heat and sprinkle with thyme and salt and pepper to taste.

Spread about ½ of the grated cheese on the puff pastry, leaving about a ½ to ¾ inch edge all the way around, add the mushroom mixture, then spread the rest of the cheese on top.

Cook for about 20 minutes until the edge of the puff pastry has turned a light golden brown.

Serve warm with a glass of 2017 Pinot Noir Reserve!