

CARAMELIZED ONION AND WILD MUSHROOM TART

2 large sweet onions (halved and thinly sliced)
1 tbsp butter
5 tbsp olive oil
1 tbsp brown sugar
2 tbsp balsamic vinegar
2 tbsp minced fresh rosemary or thyme (or both)
4 cup fresh wild mushrooms, chopped (oyster, shiitake or in season)
2 cloves garlic, minced
1/3 cup dry vermouth or white wine
1/4 cup cream
1 sheet puff pastry (about 200g) thawed
all purpose flour
1 egg
1 package of goat cheese (113g)
salt and pepper

Position rack in the middle of oven and preheat to 375 degrees.

Add butter and 2 tbsp of olive oil to a large skillet and heat. Add onions and cook on medium-high, stirring frequently until onions become soft and start to colour, about 15-20 minutes. If the pan starts to get dry, reduce heat and add a tbsp or two of water, but remember - they are meant to be browned, not boiled. Add the balsamic and brown sugar, reduce heat to medium and continue to cook until onions are very soft and brown, another 10-15 minutes. Season generously with salt and pepper, remove from heat. Set aside in a bowl to cool.

In a clean skillet, add the remaining 3 tablespoons of olive oil and mushrooms, stirring frequently over medium-high heat for about 5 minutes. The mushrooms will absorb the oil quickly and seem dry but keep stirring! Once the mushrooms start to release moisture, add garlic and salt and pepper to taste. Add herbs and cook for 5 minutes more. Once the pan starts to become dry again, add vermouth or wine. Cook until liquid is reduced, about 3 minutes. Reduce heat to medium-low and add cream very slowly so as not to scorch. Allow cream to be absorbed, stirring for 5 more minutes. Set aside.

In the meantime, roll out pastry on a lightly floured surface, to approximately 10-12 inches. Transfer to a rimmed baking sheet lined with parchment. With a sharp knife, score a 1/2 inch border around the outside of the pastry. Beat egg with a bit of water, and brush along the border. Prick inside the border all over with a fork.

Top with the onion mix, follow with the mushrooms. Crumble goat cheese over top. Bake for 25-35 minutes, or until pastry is puffed and goat cheese is slightly browned. Allow the tart to cool and slice into squares. Serve at room temperature. Serves 6-8 as an appetizer.