

Mushroom Tarts  
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BY LUCY WAVERMAN

Onions can be substituted for mushrooms, if desired. The pastry is very rich and needs to be patted out, not rolled. With the addition of 1 tbsp (15 mL) sugar, the pastry can be used for mini butter or fruit tarts. Use foil tart tins, if desired. These tarts freeze well and will keep for a month.

**Pastry:**

2 cups (500 mL) all-purpose flour  
1/2 tsp (2 mL) salt  
1 cup (250 mL) cold butter, diced  
1 cup (250 mL) cream cheese, diced

**Filling:**

2 tbsp (25 mL) butter  
8 oz (250 g) fresh mushrooms, chopped  
8 oz (250 g) wild mushrooms, chopped  
2 cloves of garlic, chopped  
1 cup (250 mL) whipping cream  
1 tbsp (15 mL) lemon juice  
1/4 cup (50 mL) chopped green onion  
1/4 cup (50 mL) chopped parsley  
Salt and freshly ground pepper

1. Place flour and salt in food processor. Scatter over butter and cream cheese. With on-off motion, pulse together. Remove from processor and form into ball. Chill for 30 minutes.
2. Pinch 1-inch (2.5-cm) balls from pastry and pat into small tart or muffin tins. Chill until needed.
3. Preheat oven to 400°F (200°C).
4. Heat butter in skillet, add mushrooms and sauté 5 minutes until juices disappear. Add garlic and cream, bring to boil, add lemon juice, green onion and parsley and season with salt and pepper. Spoon into pastry cases. Bake for 15 to 20 minutes or until pastry is edged with gold, and mushroom filling is hot. Turn out of tins and cool 10 minutes. These may be frozen on cookie sheets, placed in freezer containers and reheated from frozen state at 350°F (180°C) for 15 minutes or until filling is hot.

Makes about 30 tarts