



## Savory Mushroom Tart

Source: [Balancingbowls.com](http://Balancingbowls.com)

### INGREDIENTS

14 oz mushrooms mix  
4 shallots  
4 sprigs of fresh thyme  
1 egg  
1/3 cup milk  
1 cup mozzarella  
1/2 parm  
1/4 Salt  
1/8 Pepper  
2 T Worcestershire sauce  
Pie Crust homemade or store-bought

### DESCRIPTION

Jim served this tart at one of our VP wine tastings to pair with an El Enemigo malbec wine. The original recipe is [here](#).

### DIRECTIONS

#### How to make the mushroom tart:

In a large frying pan heat up 2 tablespoons of olive oil on medium heat.

Add the finely chopped mushrooms and finely chopped shallots to the frying pan.

Season generously with salt and pepper.

Saute mushrooms and shallots for 10 to 15 minutes or until the mushrooms are browned and thoroughly cooked.

Add 2 tablespoons of Worcestershire sauce and mix into the mushrooms while cooking for another 2 to 3 minutes or until the liquid is absorbed by the mushrooms.

Let the mushrooms cool before mixing them with the other filling ingredients.

#### Blind Bake the crust:

Preheat the oven to 400 degrees.

Pull your frozen pie crust out and prick the bottom of the crust with a fork 6-8 times.

Line the pie crust with either parchment paper or aluminum foil, then fill the lined pie crust with pie weights or dry beans.

Cook the pie crust for 10 minutes with the weights or beans.

Then remove the weights and bake for another 5 minutes.

#### Prepping the filling:

While the pie crust is baking mix together the filling.

In a large bowl mix the egg mozzarella Parmesan, milk, and fresh time.

Finally, combine The cooled mushroom and shallot mixture with the cheesy custard.

Pour the custard into the blindly baked crust.

Turn the oven down to 375.

Place the tart on the wire rack in the middle of the oven and cook for 30 to 45 minutes or until set and lightly brown.

### NOTES

Let the tart come to room temperature before slicing and serving.

Jim used heavy cream instead of milk and says that you can use any combination of mushrooms. He used brown mushrooms plus morels and black trumpets and added 2 cloves of finely chopped garlic to the shallots.