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Mushroom Lovers CLUB

MUSHROOM & THYME CHEDDAR TART *by Hey Modest Marce*

It works well year-round as mushrooms fit with every season. I just love the combination of the earthy mushrooms, caramelized onions & fresh herbs.

Prep Time: 10 minutes | Cook Time: 30 minutes

INGREDIENTS

- 1 tablespoon olive oil
- 1 clove of garlic, minced
- 1 medium yellow onion, sliced thin
- 1-1.5 cups of mushrooms, sliced thin
(I used crimini mushrooms)
- 1 teaspoon fresh thyme
- 1 sheet of frozen puff pastry
- 1 cup Irish cheddar cheese, grated
- 2-3 sprigs of fresh thyme, for garnish



METHOD

1. In a saucepan over medium heat add the olive oil & garlic. Once the garlic has infused into the oil, add the sliced onions, mushrooms & thyme.
2. Let cook over medium heat for 15 minutes, until the onions begin to caramelize & the mushrooms cook down. Remove from heat & let cool.
3. While the mixture cools, prepare the puff pastry. Roll out frozen puff pastry into a square, trim edges & place on a baking sheet.

4. Brush with olive oil, top with grated cheddar & evenly distribute the mushroom mixture.
5. Bake at 400 degrees for 15 minutes, or until the pastry edges have puffed & turned a golden brown.
6. Garnish with fresh thyme sprigs, slice & serve.

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