

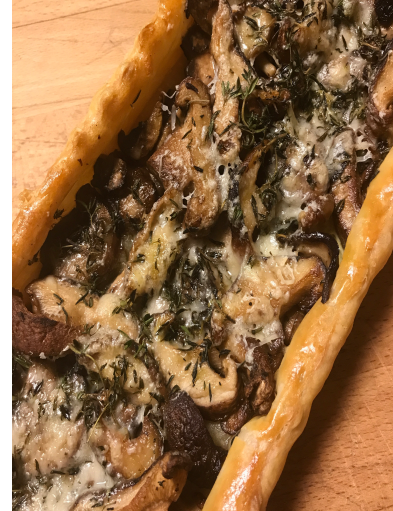
Gruyere Mushroom Tartlets

Total: 40 minutes prep

Serve: 8

(Kroger recipe, March 2018)

3 pkgs. Golden Shitake Mushrooms thinly sliced (about 1 lb.) (HdeH or mixed mushrooms)
1 Tbsp. Unsalted butter
Sea salt and pepper, for seasoning
2 sheets frozen puff pastry dough, thawed per pkg.
directions
1 cup finely grated Gruyere
2 Tbsp. chopped fresh thyme
1 egg
1 Tbsp. water
Olive oil, for drizzling



Photography: Henri T. de Hahn

1. Sauté mushrooms in butter, stirring occasionally, until there're soft and the liquid has evaporated, about 15-20 minutes. Season with salt and pepper. (HdeH less cooking time)
2. Preheat oven to 400F. On a lightly floured surface, unfold the puff pastry. Cut out approximately 3-inch round circles from dough. Place them, evenly spaced, onto parchment-lined baking sheets and use the tip of a paring knife to create small scores around the perimeter of the dough, about 1/4 -inch from the edge. Be sure not to cut all the way through. (HdeH you can use a long pan which works well with half a recipe)
3. Top the pastry rounds with a spoonful of mushrooms, keeping the filling with the scores. Top with finely grated Gruyere and thyme.
4. Beat egg with water, then brush the edges of the pastries with egg wash. Sprinkle rounds with salt and pepper, then drizzle with olive oil
5. Bake until cheese is melted and pastries are golden-brown, about 20 minutes. Serve immediately, refrigerating any leftovers.

NOTE1: Very good even two days later

NOTE2: Recipe can be adapted to include other items such as leeks, corn, etc...