

Gruyeres, Mushroom, zucchini and tomato tart

Total: 20 minutes prep and 30 minutes baking

Serve: 2-3

Henri's recipe

- 1 pkg. regular white mushrooms. Thinly sliced
- 1 Tbsp. unsalted butter for cooking
- Olive oil for cooking and drizzling
- 1 tablespoon or more of fresh thyme
- Kosher salt and pepper, for seasoning
- 1 sheet frozen puff pastry dough, thawed per pkg. directions
- 1 medium tomato thinly sliced but not paper thin
- 1 cup grated gruyeres cheese
- 20 mandolin sliced zucchini
- 1 egg yolk for basting



Photography: Henri T. de Hahn

1. Preheat oven to 450F. On a lightly floured surface, unfold the puff pastry and roll it so that it fits generously over a baking long tart pan (you may fold it in half and fit it in backing tart pan). Cut off excess, which will be used to do the lattice if not folded in half. You may also wish to cut holes into excess pastry and fold over completed tart and place cut out pastry from holes next to open holes
2. Set in pan and press well against sides. Poke bottom generously with fork.
3. Sauté mushrooms in butter, stirring often, until they're 'al dente' and the liquid has evaporated, about 7-10 minutes. Season with salt and pepper. Set inside puff pastry
4. Grill zucchini in two batches in a ribbed pan drizzled with a touch of oil. Grill well till ribs are on the zucchini
5. Slice tomatoes and set over mushrooms and sprinkle with gruyeres and touch of salt and pepper
6. Set half of the grilled zucchini over tomatoes and sprinkle with gruyeres
7. Add remaining grilled zucchini and sprinkle with gruyeres and thyme. Add a sprinkle of salt and pepper
8. Fold remaining puff pastry over ingredients and set round pastry medallion next to cut out holes.
9. Baste carefully all of the puff pastry with egg yolk.
10. Bake until pastry is golden-brown and crisp, about 20 minutes or golden brown. Then set pastry on the bottom of oven to assure that the bottom of the pastry is nicely cooked. 3-5 minutes and check doneness.
11. Serve, and refrigerating any leftovers, which are excellent, reheated the next day.