

Mushroom, bacon and mozzarella tart

Total: 20 minutes prep and 30 minutes baking

Serve: 2-3

Henri's recipe

- 1 pkg. white mushrooms
 - 1 Tbsp. unsalted butter for cooking
 - Olive oil for cooking and drizzling
 - Kosher salt and pepper, for seasoning
 - 4-5 bacon slices cut in half
 - 1 sheet frozen puff pastry dough, thawed per pkg.
- directions
- 1 Mozzarella di Buffalo
 - ½ leek



Photograph 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 can be used to do the lattice if not folded in half. Set in pan and press well against sides. Poke bottom generously with fork.
2. 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 aside
3. Slice the leek in half and cut in thin strips lengthwise. Cook in a little olive oil till slightly charred. Set aside
4. Cook the bacon, pat dry and set at bottom of dish
5. Crumble the mozzarella and set over bacon
6. Set mushrooms evenly over the cheese and lay leeks on top
7. In this version, I did not cover the top with additional puff pastry, thus did not baste crust egg yolk.
8. Bake until pastries are golden-brown and crisp, about 15 minutes and a couple of minutes at the bottom of the stove to get the bottom crust nicely browned. Serve, and refrigerating any leftovers, which are excellent, reheated the next day.

Note: This dish was accompanied by thinly sliced cucumber with a Swiss sweet dressing