

Swiss and Mushroom tart

Total: 20 minutes prep and 30 minutes baking

Serve: 2-3

Henri's recipe

1 pkg. mixed mushrooms
½ package white mushrooms
1 Tbsp. unsalted butter for cooking
Olive oil for cooking and drizzling
Kosher salt and pepper, for seasoning
1 sheet frozen puff pastry dough, thawed per pkg.
directions
1 Egg yolk
3 slices swiss cheese

Optional

Garam masala and caraway seeds



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 will 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. Add cheese slices on the bottom of puffed pastry.
4. Optional: sprinkle lightly with garam masala and more generously with caraway seeds.
5. Finally set mushrooms on top and sprinkle with additional cheese. Salt and pepper, then drizzle with olive oil. Fold over remaining puff pastry or create a lattice and cover over dish
6. Baste crust egg yolk.
7. Bake until pastries are golden-brown and crisp, about 20-30 minutes. Serve, and refrigerating any leftovers, which are excellent, reheated the next day.