

Swiss mushroom, leek and corn tart

Total: 20 minutes prep and 30 minutes baking

Serve: 4

- 1 pkg. Mixed mushrooms
- 1 leek –all white and half the green
- 1 fresh corn head
- 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
- 4 Swiss cheese slices
- Pinch of caraway seed
- Pinch of garam masala
- 1 egg
- 1 Tbsp. water
- Olive oil, for drizzling



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 tart pan. Cut off excess, which will be used to do the lattice. Set in pan and press well against sides. Poke bottom generously with fork.
2. Sauté mushrooms in butter and olive oil, stirring often, until they're 'al dente' and the liquid has evaporated, about 7-10 minutes. Season with salt and pepper. Set aside and leave any left over cooking oil/butter in pan.
3. Cut the leek thinly and shave off the corncobs from head. Cook in same pan as the mushrooms till leeks and corn are grilled, about 5 minutes. Set mushrooms back in pan and cook a minute or two. Add salt and pepper as needed.
4. Top the bottom of the dough with cheese slices and sprinkle lightly with garam masala and more generously with caraway seeds.
5. Set cooked vegetable over cheese and pat lightly to create a uniform and horizontal surface.
6. Cut the remaining puff pastry into long strips and form a lattice over vegetables.
7. Beat egg with water, then brush the edges of the pastries and lattice with egg wash. Sprinkle rounds with salt and pepper, then drizzle with olive oil
8. Bake until pastries are golden-brown, about 20-30 minutes. Serve, and refrigerating any leftovers, which are excellent, reheated the next day.