

## Mushroom Tart



### Pastry:

9 Tbsp butter, cold and cut into pieces  
1 3/4 cup AP flour  
3 Tbsp water

### Filling:

2 Tbsp butter  
12 oz your favorite mushrooms  
3 eggs  
1 cup heavy cream  
6 oz your favorite cheese, shredded (I like using Smoked Gouda & Swiss, 50/50)  
Salt, black pepper to taste

- ✚ Preheat the oven to 425°F
- ✚ Using your fingers combine the flour and butter in a bowl until you are left with rough bread crumbs
- ✚ Add in the water and bring the dough together. Cover and let the dough rest at least 10 minutes (you can put it in the fridge)
- ✚ Sauté the mushrooms in butter (adding salt and black pepper) until they are tender and there are no more juices left in the pan. Remove the pan from the heat and set aside
- ✚ Roll out the pastry and place it in a 10-inch tart pan. Prick the pastry base with a fork and place in the oven for about 10 minutes or until golden brown color
- ✚ While the pastry bakes, whisk together the eggs and cream. Stir in the cheese and season salt and black pepper
- ✚ Place the cooked mushrooms on the bottom of the baked pastry and then pour the cheese mixture over. Bake for about 30 min or until the filling is set
- ✚ Allow slightly to cool and serve for breakfast, lunch or dinner 😊