

Mushroom Tart with Fresh Herbs

Serves 4

INGREDIENTS

500g mushroom mix
(Oyster mushrooms, Pioppino mushrooms, Chesnutt mushrooms)
2 free range **eggs**
250ml **cream**
2 shallots
1 clove of fresh garlic
Salt and pepper

For the dough:
125g **butter**
1 **egg**
205g **flour**
1 pinch of salt
500g peas or lentils to blind
bake the dough

**ALLERGENS HIGHLIGHTED IN
BOLD**



PREPARATION

Start with making the dough. It will take around 40 mins. Cut the cold butter into 1cm cubes.

Mix the flour and salt, add the cold cubes of butter and the egg and crumble and rub the dough between your hands. Then add 2-3 tablespoons of cold water and knead everything into a smooth shortcrust dough.

Wrap the dough with cling film and keep it cold for 30 mins in the refrigerator.

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PREPARATION

Meanwhile, chop the shallots and garlic into small pieces and set aside. Divide the large mushrooms and leave the slightly smaller ones whole. Using a variety of mushrooms has real value for the presentation.

Start with slowly heating the iron cast on a medium heat.

Melt some butter and vegetable oil in a frying pan. The vegetable oil helps prevent the butter from burning. Now add the shallots and garlic. Let it turn golden brown for 3-4 minutes. Now you can also add the mushrooms to the pan. It is important not to stir too much. Let the mushrooms brown slowly. Toss them once and take them off the heat.

Take the dough out of the refrigerator and roll it out on a floured surface. Now place the dough in a non-stick baking tin (23cm) and grease it with a little butter beforehand. Press the edges well and prick the dough all over with a fork. Now put baking paper on the dough and add the peas or lentils. Pre-bake the dough for about 15 mins at 170° C CircoTherm® on level 2.

For the filling, crack the eggs into a small bowl and mix in the cream. Season it with salt and pepper and pour the mixture over the mushrooms.

Take the dough out of the oven and let it cool for 10 mins. Pour the mushroom mixture on the pre-baked dough and put it back in the oven. Bake the mushroom tart at 170° C CircoTherm® for about 25 mins until golden brown.

To decorate the tart, add your homegrown herbs. Cut them fresh from the pot and add them to the tart just before serving. Dig right in!