



## *Garden Fresh Farm Recipes*

# Savory Mushroom Puff Pastry Tart

A buttery, golden puff pastry tart topped with a rich mixture of sautéed mushrooms, garlic, and herbs. The mushrooms are cooked down to bring out their deep, savory flavor, layered over a creamy base like crème fraîche or cheese, and finished with a sprinkle of melted Gruyère or Parmesan. Light, elegant, and satisfying, this tart makes a perfect appetizer, light lunch, or side dish—impressive enough for guests, yet simple enough for a cozy meal at home. Serve warm or at room temperature, garnished with fresh herbs for a pop of color and freshness.

### **Ingredients:**

- 1 sheet puff pastry, thawed (store-bought is fine)
- 1 tbsp olive oil
- 1 tbsp butter
- 1 small shallot or ½ onion, finely chopped
- 2 cloves garlic, minced
- 8 oz fresh mushrooms, sliced (mix of cremini, shiitake, button, or wild)
- 1 tsp thyme leaves (fresh or dried)
- Salt and black pepper to taste
- 2 tbsp crème fraîche, sour cream, or softened cream cheese (optional base layer)
- 1/4 cup grated Gruyère, fontina, or Parmesan cheese (optional)
- 1 egg, beaten (for egg wash)
- Chopped fresh parsley or chives (for garnish)



### **Directions:**

Preheat the oven to 400°F and line a baking sheet with parchment paper.

Unfold the puff pastry on the prepared tray. Lightly score a 1/2-inch border around the edges with a knife (do not cut through). Prick the center with a fork to prevent puffing.

In a skillet, heat the olive oil and butter over medium heat. Add the shallot or onion and cook until softened, about 2–3 minutes. Stir in the garlic and mushrooms. Season with salt, pepper, and thyme. Cook until the mushrooms are golden and their moisture has mostly evaporated, about 6–8 minutes. Let cool slightly.



## ***Garden Fresh Farm Recipes***

If using, spread crème fraîche or cream cheese within the scored border of the puff pastry. Spoon the mushroom mixture over the center and top with grated cheese, if desired.

Brush the border with the beaten egg. Bake for 20–25 minutes or until the edges are puffed and golden brown.

Sprinkle with fresh herbs and serve warm or at room temperature.