

Mushroom Tart-Such an Easy Appetizer

Made a mushroom tart the other day that was so easy – and so delicious – I thought I'd pass the recipe on.

Sauté 3 minced shallots in a tablespoon of butter. When the fragrance begins to rise from the pan, add 12 ounces or so of ordinary mushrooms and sauté until they've surrendered all their juices. Keep cooking until the liquid has evaporated. (At medium heat this will take 20 to 30 minutes.) Add salt and pepper, then a good slug of cream sherry, and cook, stirring, until the sherry has cooked away. Set aside to cool.

Preheat the oven to 400.

Plunk a package of defrosted frozen puff pastry (I use Dufour) onto a parchment-lined baking sheet. Spread 12 ounces of well-drained ricotta (I like Bellwether Farms basket ricotta, which is pre-drained), across the pastry, then cover it with the mushrooms. Grate a small blizzard of parmesan cheese across the top and put it into the oven for about 25 minutes.

This will serve 8 people as a cocktail snack.



Source: Ruth Reichl