



Tasty Recipes for You to Try

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Mushroom and Goat Cheese Tarts Appetizer Servings

Shared by:

Retired Jackson OBGYN Don Lewis and his wife Patty

Ingredients:

Puff Pastry Rounds

1/2 lb. puff pastry,
rolled 1/8 inch thick

Goat Cheese Mixture

1/2 lb. goat cheese, plain Montrachet style
6 Tbsp. grated Parmigiano-Reggiano cheese
1/2 C. half and half cream
salt and pepper to taste

Wild Mushroom Ragout

2 Tbsp. butter or olive oil
1 lb. mixed mushrooms, lightly chopped
(shitake, oyster, cremini)
2 cloves garlic, minced
1/4 C. finely chopped parsley
salt and pepper to taste

Directions:

1. Preheat oven to 350 degrees.
2. Using a 1-1/2" round biscuit cutter, cut the puff pastry into rounds and place on parchment lined cookie sheet. Place another sheet of parchment paper on top of the rounds and place a second cookie sheet on top of the parchment paper to keep pastry rounds flat during cooking.
3. Bake for 20-25 minutes. Baked rounds should be 1/4" thick and crisp and flaky when snapped in half.
4. In a mixing bowl, combine the goat cheese, Parmigiano-Reggiano and cream. Mix until just combined. Season with salt and pepper and set aside temporarily.
5. Melt the butter or olive oil in a sauté pan. Sauté the mushrooms until they give off their juices. Salt lightly and cook until juices concentrate. Stir in garlic and parsley, cook for 30 seconds. Season with salt and pepper.
6. To finish and serve, place the rounds on a cookie sheet. Spread each pastry round with 1 Tbsp. goat cheese mixture. Press a tablespoon-sized portion of the mushroom ragout on top of goat cheese mixture. Bake at 350 degrees until cheese melts, approximately 3 minutes.

NOTE: All components can be made ahead of time. Final assembly and brief cooking should be done just prior to serving.