

Wild Mushroom Tart

(makes 8 servings)

Pastry

Ingredients:

½ cup Hazelnuts, toasted and skinned
1½ cups all purpose Flour
½ tsp Salt
6 tbsp chilled unsalted Butter, cut into ½" pieces
1 Egg yolk
3-4 tbsp Ice Water

Directions:

In a food processor, combine the hazelnuts and 2 tbsp of flour and pulse until the nuts are finely ground. Add the rest of the flour with the salt and pulse a few times to blend evenly.

Add the butter pieces and pulse until the butter is finely chopped and the flour mixture has a coarse, sandy texture. Add the egg yolk and pulse once.

Add the ice water, 1 tbsp at a time, pulsing once or twice after each addition and using only as much as needed for the dough to hold its shape which pinched between your fingers.

It should be soft but not sticky. Do not overmix the dough or it will be tough rather than flaky.

Turn the dough out onto a work surface and form into a ball.

Enclose in plastic wrap and refrigerate for at least 30 minute or for up to a day.

Preheat the oven to 375°F.

Remove the dough from the refrigerator and let sit a few minutes.

On a lightly floured work surface, roll out the dough into a 12" round.

Drape around the rolling pin and carefully ease into a 10" tart pan with a removable bottom.

Lay the overhang over the edge of the pan, and roll the pin over the dough to trim it.

Following the fluted edge of the pan, gently crimp the dough rim.

Line the tart shell with a piece of aluminum foil, fill with pie weights or a combination of uncooked rice and dried beans, and bake until set to the touch, 8-10 minutes.

Remove the weights and foil and bake the shell until golden, about 5 minutes.

Transfer to a rack and let cool.

Reduce the oven temperature to 350F.

Filling

Ingredients:

1 tbsp unsalted Butter
½ cup minced Shallot or yellow Onion
1½ lbs fresh wild mushrooms such as Chanterelles, Hedgehogs, Oyster or Lobster, brushed clean and coarsely chopped
Salt and freshly ground Pepper, to taste
¼ lb Cream Cheese at room temperature
2 Eggs
1 cup Half-and-Half
2 tbsp minced fresh flat-leaf (Italian) Parsley

Directions:

In a large frying pan over medium-high heat, melt the butter.

Add the shallot and sauté until tender and aromatic, 1-2 minutes.

Add the mushrooms and sauté until they are tender and the liquid that they give off has evaporated, 5-7 minutes.

Remove from heat.

Season lightly with salt and pepper and let cool completely.

Put the cream cheese in a bowl.

Using wooden spoon lightly beat the cheese until smooth.

Add the eggs and beat to combine.

Pour the half-and-half and beat until smooth.

Season with salt and pepper.

Pour the cream cheese mixture into the pastry shell, then evenly scatter with cool mushrooms, gently pressing them into the mixture.

Sprinkle the parsley on top.

Bake the tart until the pastry edges are browned and the filling is set, about 30 minutes.

Transfer to a rack and let cool completely.

Remove the pan side and place tart on a serving plate.

Serve at room temperature, cut into wedges.