

MUSHROOM TART



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Chef: Fernando Fonseca

SERVES: 6

INGREDIENTS

1 pack of Rana flaky pastry (230g) • 1 pack of Président '4 Quesos Fundir & Gratar' (150g) • 250g Paris mushrooms • 150g Shitake • 100g oyster mushrooms • 150g king trumpet mushrooms • 1 white spring onion • 2 garlic cloves • 1 sprig lemon thyme • 30ml olive oil • 300ml cooking cream • 2 eggs • Salt and pepper to taste

METHOD

Wash the mushrooms, removing any impurities and cut into pieces • Chop the spring onion and the garlic and sauté in olive oil in a pan large enough to add all of the mushrooms and sauté over a hot flame • Season with salt and milled pepper, stirring well so that they do not stick or burn and add the lemon thyme leaves • The idea is cook them quickly without losing all their moisture • Remove the pack of pastry from the fridge and unroll over a non-stick (if possible) pie dish, tucking in the corners • Cut off surplus pastry with the rolling pin and score the bottom with a fork • Once the mushrooms have cooled, arrange over the pastry, to cover evenly, without going above the top of the dish • Mix the cream with 1 egg and an egg yolk and season with salt and milled pepper • Pour this mixture over the mushrooms and top with grated cheese • Drizzle a few drops of olive oil onto the cheese and back in the oven, preheated to 170°C