



# Blue Willow Kitchen

## Onion Mushroom Tart

### Ingredients:

one 9-inch unbaked tart shell  
9 oz. baby Portobello mushrooms, sliced  
1 medium sweet onion, sliced  
6 tablespoons butter  
1 t. sherry vinegar  
1/2 t. fresh thyme leaves or 1/4 t. dried  
1 t. salt, divided  
1/4 t. ground black pepper  
2 eggs  
1/2 cup half and half  
1/4 t. ground nutmeg  
4 oz. Swiss cheese, grated



### Directions:

1. Preheat the oven to 375 degrees. Line the inside of a 9 inch tart shell with a sheet of nonstick foil and add a quart of pie weights (I use dried cannellini beans). Blind bake the tart shell for 15 minutes. Remove the foil/pie weights and bake another 8 minutes to crisp up the bottom.
2. While the shell is baking, melt the butter in a large sauté pan over medium heat. Add the onions and sauté until softened. Add the sliced mushrooms, sherry vinegar, thyme, 1/2 teaspoon salt and pepper. Sauté until all the moisture is evaporated from the mushrooms. Allow to cool at least 5 minutes.
3. In a large bowl, beat the eggs with the half and half. Add the nutmeg and 1/2 teaspoon salt. Stir in the cooled mushroom mix and grated Swiss cheese.
4. When the shell comes out of the oven, pour the mushroom mix into the tart shell and bake for an additional 15 minutes.

### Notes:

Yield: one 9-inch tart.

I used a Wilton brand 9-inch tart pan with a removable bottom. This has to be the easiest pan I've ever had to remove a tart. Since it is made with a dark finish, you will find that you need to add additional baking time if your pan is made of tin or aluminum. I find that Ina Garten's Perfect Pie Crust is my go-to recipe for pastry dough. It goes together quickly in the food processor and since the recipe yields two 9 – 11-inch crusts, I like that I can make one and freeze one for later.

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