

BALSAMIC GLAZED MUSHROOM TARTS



Moderate



50 minutes



Lunch/Main



04 Servings

INGREDIENTS

300g chestnut mushrooms, sliced
400g puff pastry dough, cut into
4 rectangles
285g cheddar cheese
1-2 onions, cut into rings
2 cloves garlic, minced
6 tablespoons butter
4 tablespoons balsamic vinegar
4 teaspoons soy sauce
1 teaspoon dark brown sugar



COOKING STEPS

Preheat oven to 375 degrees.

Lay puff pastry dough rectangles on a greased baking sheet. Sprinkle the rectangles with a generous layer of cheese, leaving a crust-like border around the outside of the pastry with no cheese.

In a large pan over medium heat, melt butter. Add mushrooms, onion rings, garlic, dark brown sugar, soy and balsamic. Stirring often, let mushroom mixture cook and soften for 8-10 minutes until mushrooms shrink to about half of their original size and the onions soften and begin to caramelize.

Use a slotted spoon to add mushroom mixture to the top of each pastry, leaving a border around the outside of each pastry uncovered.

After all mushroom mixture is used, sprinkle the top of each pastry with more cheese.

Crimp the edges of the pastries with a fork.

Bake for 21-26 minutes until pastries are golden brown.

Let rest for 5 minutes before enjoying.