

# FRENCH MUSHROOM GRUYERE TART

How can anything with sautéed mushrooms, caramelized onions and grated gruyere be a bad idea? Even with an epic fail with the crust on my first try, the second time proved to be perfect. This tart is perfect for a dinner party or just a simple bistro night at home. Enjoy!

## INGREDIENTS

### **For the crust:**

3 cups of all-purpose flour

2 teaspoons sugar

1.5 teaspoon kosher salt

2 sticks of butter, plus 2 tablespoons

2 tablespoons of water

### **For the filling:**

1 cup whole milk ricotta cheese

2 large egg yolks

Extra virgin olive oil

1 pound mushrooms

1 onion, sliced and rings separated

4 strips of bacon, rendered

1 tablespoon butter

1 bunch scallions, thinly sliced on diagonal

6 ounces gruyere cheese, large grate

## **PREPARATION**

### **For the crust:**

Preheat oven to 350 degrees.

Combine dry ingredients (flour, salt, sugar) in a bowl and stir to combine. Make a well in the center.

Cut the butter into  $\frac{1}{2}$ " squares and melt in a glass bowl in the microwave, about one-minute.

Pour butter and water into the flour mixture well, making sure to scrape all the butter out of the bowl. Stir until all the dry ingredients are incorporated and the dough comes together to form large crumbs. The dough will feel a bit wet, almost like clay.

While the dough is still warm, crumble two thirds of the dough around the rim of the tart pan, pressing it evenly around the sides and out onto the bottom of the pan. Crumble the remaining dough into the center. Using your fingers and palm of your hand, press down to even out dough. The sides should be just a little thicker than the bottom.

Use a flat glass or flat-bottomed measuring cup to smooth out the edges and further compact the dough in the bottom of the pan. Dip the glass or cup in flour if it sticks.

Prick the dough all over the bottom with a fork. This prevents the dough from puffing up.

Place the tart pan on a baking sheet and bake for 10-minutes. Remove from oven and press the crust down again with the glass or cup. Place back in oven and continue to bake until crust is pale golden brown, about another 10-12 minutes. (Everyone's oven is different, so keep an eye on crust. It may need more or less time to get to that light golden brown.) Set aside while you prep the filling.

### **For the filling:**

Puree ricotta in processor until smooth, about one minute. Add in egg yolks and 1 tablespoon of oil and blend. Set aside.

Heat 2 tablespoons oil in heavy large skillet over medium heat. Add onion and sauté until caramelized, about 20 minutes. Set aside.

In same skillet, render bacon strips and set aside. When cool, chop bacon into  $\frac{1}{2}$ " pieces and set aside.

In same skillet, turn heat up to medium-high. Add mushrooms into bacon fat and sauté for 7 minutes. If too dry, add a little olive oil. Season with salt and pepper to taste. Add one tablespoon of butter and sauté until mushrooms are tender, about 4 minutes longer. Mix in green onions. Set aside.

### **For assembly:**

Spread ricotta mixture evenly along the bottom of the crust. Add in a layer of onions, then the mushrooms, then the bacon. Top with the grated cheese. Place back in the oven and bake for about another 5 minutes until the cheese melts.

*NOTE: Try to use a French Scalloped Tart pan with a removable bottom. It makes it easy to release the tart once baked. Since there's so much butter in crust, I've never had to grease it before baking. If you don't have a removable pan, then you might want to butter whatever pan you use.*