

Caramelized Mushroom Tarts

Servings: 4

Ingredients

- ¾ lbs. Wild Mushrooms
- 1 each Garlic
- 1 tablespoon Fresh Thyme
- 4 tablespoons Sugar
- ¼ teaspoon Sherry Vinegar
- 1½ cups Onion Confit, See Recipe
- 8 ounces Puff Pastry
- 2 tablespoons Olive Oil

Method

Roast one shallot at 375, wrapped in foil 15 minutes. Mince the other shallot. Saute mushrooms in oil in batches, add some garlic, chopped shallot, thyme.

425 Oven. Prepare caramel: Sugar and 1 tablespoon water in small saucepan. Boil to brown caramel, add vinegar, remove from heat. Pour into ramekins, cool 1 minute.

Add to ramekin in this order: ¼ roasted shallot, mushrooms, onion confit, pastry round (slightly larger than ramekin). Bake 20 minutes. Cool 1 minute, unmold.