



From canapés to cold roast beef.

PATRIARCHE PINOT NOIR VDP

Light cherry and spice aromas with sweet cherry flavours and a soft finish.

\$9.95

750 mL

LCBO 522649

FRANCOIS SAYS:

"Pinot noir and mushrooms are perennial pairing partners. The spicy cherry flavours in the wine will be enhanced by the combination of flavours in the savoury tart."



Mushroom Tarts

BY LUCY WAVERMAN

Onions can be substituted for mushrooms, if desired. The pastry is rich and will need to be patted out, not rolled. It can also be used for butter or fruit tarts by adding 1 tbsp (15 mL) sugar. Foil tins can be used. These tarts freeze well for up to a month. Makes about 30 tarts.

Pastry:

2 cups (500 mL) all-purpose flour
1/2 tsp (2 mL) salt
1 cup (250 mL) cold butter, diced
1 cup (250 mL) cream cheese, diced

Filling:

2 tbsp (25 mL) butter
8 oz (250 g) fresh mushrooms, chopped
8 oz (250 g) wild mushrooms, chopped
2 cloves of garlic, chopped
1 cup (250 mL) whipping cream
1 tbsp (15 mL) lemon juice
1/4 cup (50 mL) chopped green onion
1/4 cup (50 mL) chopped parsley
Salt and freshly ground pepper

1. Place flour and salt in food processor. Scatter over butter and cream cheese. Pulse together. Remove from processor, form into a ball and chill for 30 minutes.

2. Pinch 1-inch (2.5-cm) balls from pastry and pat into small tart or muffin tins. Chill until needed.

3. Preheat oven to 400°F (200°C).

4. Heat butter in skillet, add mushrooms and sauté 5 minutes until juices disappear. Add garlic and cream and bring to boil. Add lemon juice, green onion and parsley then season with salt and pepper. Spoon into pastry cases. Bake 15-20 minutes, until pastry is edged with gold and mushroom filling is hot. Turn out and cool 10 minutes. These may be frozen on cookie sheets, placed frozen into plastic containers then thawed/reheated at 350°F/180°C for 15 minutes until filling is hot.