

# Mediterranean Mushroom Tart

**SPICE  
TRAVELER**  
Prescott, AZ

1 refrigerated Pie Crust, room temperature	1 lb. mushrooms (any varieties, mixed), cleaned and sliced thinly
1 t Herbs de Provence	1/4 C shallots, sliced thin
1/2 C soft goat cheese, softened	1 t Thyme, dried
1/4 C mascarpone cheese (or cream cheese), softened	1/2 t Lemon peel
1 t Garlic, granulated	1/2 t Fennel seed, ground
2 T butter	1/4 C dry white wine (optional)
2 T olive oil	Salt and Pepper, to taste

Preheat oven to 425°

In a large skillet, heat the butter and oil over medium high heat until butter is foaming. Add the mushrooms and shallots and saute until the mushrooms are lightly browned. Add the Thyme, Lemon, Fennel, salt and pepper and cook another minute. Add the wine if using and cook until the liquid has evaporated.

Meanwhile, combine the goat cheese, mascarpone, garlic, salt and pepper in a bowl and set aside.

When mushroom mixture is ready, open up pie crust on a floured surface. Sprinkle Herbs de Provence evenly all over, being sure to extend to the outer edges. Roll lightly with a rolling pin to press herbs into crust. Place pie crust, herbed side down, onto a parchment-lined baking sheet.

Spread cheese mixture onto crust, to within one inch of edges. Spoon mushroom mixture over filling.

Fold in outer edges of pie crusts, just covering fillings. Continue folding every inch or so in a pleated pattern.

Bake for 25 minutes. Cool slightly and serve in slices.

## *Captain's Note:*

*We turned this into a super simple dinner with a light beans and greens soup!*

Erin Van Patten 2012