

# Mushroom, Carmelized Onion, & Goat Cheese Tart

Recipe by Ariana Sherlock  
Torii Mor Winery

Serves: 6-8 (as appetizer)



WINE PAIRING: TORII MOR 2006 DUNDEE HILLS  
SELECT PINOT NOIR

## Ingredients:

1 9-inch frozen pie shell*, thawed for 10 minutes	salt & cracked black pepper
2 Tbsp. olive oil or butter	1 Tbsp. fresh thyme leaves, chopped
1 large onion, thinly sliced	
3 portabella mushrooms, stems and gills removed, sliced	3 eggs
	8 oz. soft goat cheese

\*For the best flavor and texture, make your own pie dough. If that's not an option, look for an all-butter crust at an upscale supermarket or gourmet store.

Preheat oven to 400°F. Prick pie shell all over with a fork. Prebake shell for 10 to 15 minutes, or until lightly browned. Set aside to cool.

Meanwhile, in a heavy saute pan heat 1 Tbsp. oil or butter over medium heat. Add onions and cook, stirring often, until soft and caramelized, about 8 minutes. Season with salt and pepper and transfer to a bowl to cool. In the same pan, heat the remaining oil over medium-high heat. Add the sliced mushrooms and cook until the mushrooms give off most of their liquid, about 8 minutes. Season with salt and pepper, and transfer to the bowl with the onions. Add the chopped thyme to the mixture and set aside.

Combine the eggs with 6 ounces of the goat cheese and blend until smooth. Spread the mixture onto the pie shell. Return to the oven and bake until just set, about 4 minutes. Arrange the mushroom-onion mixture evenly over the tart. Crumble remaining cheese over the top. Bake or broil until cheese softens. Serve warm or room temperature.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”