

# Seacoast Mushroom Tart

with caramelized onions, ricotta, and local greens

I met Chris Pacheco one night at a local restaurant. The bakery had recently opened, and my wife and I were on a long-awaited date. We happened to sit at the communal table with another couple, and Ebbie, being the social butterfly that she is, struck up a conversation with the other couple. After a few glasses of wine, it was clear that Chris was a very like-minded business owner, and I knew I wanted to showcase his beautiful products. Chris' business has expanded rapidly, but he has always been committed to quality and is a delight to see around the shop. I consider myself and every restaurant that cooks with his mushrooms very lucky. I am proud to offer them in many dishes.

<b>Puff Pastry</b>	<b>oz</b>	<b>g</b>
Water	21	600
White Vinegar	0.5	14
Salt	2	60
Butter (softened)	15	440
All-Purpose Flour	49	1400

  

<b>Beurrage</b>	<b>oz</b>	<b>g</b>
Butter (softened)	56	1600
All-Purpose Flour	24	700

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## Day 1

In a stand mixer fitted with a dough hook, combine all ingredients. Develop for 2 minutes on low speed. Check the moisture content and consistency. Continue on low speed for an additional 4 minutes. Transfer to a parchment lined sheet tray, wrap tightly with plastic and refrigerate for 1 hour. Mix the additional softened butter and flour on low speed until smooth and form into a rectangular shape using a half-sized sheet tray as a form. Line the sheet tray with plastic wrap and press the softened butter evenly into the form. Chill overnight.

## Day 2

Remove the chilled beurrage and allow to temper for 30 minutes. Remove the dough and invert onto a lightly floured bench. Place the butter form on one side of the dough, allowing enough space for the other side of the dough to wrap over the top of the butter, sandwiching the butter between the two sides of the dough. Gently and evenly roll the sandwiched dough out to four times the original length. Fold the dough into thirds. Return to the sheet tray and relax the glutens in the refrigerator for 30 minutes. Repeat this step three additional times, then return to the refrigerator and rest overnight.

## Day 3

Roll puff pastry out approximately 1/4" thick. Cut into 3" x 12" rectangles. Using a sharp paring knife, make a perforated inclusion 1/2" around the perimeter of the rectangle. You are essentially making a tart shell. Transfer onto a parchment-lined sheet tray. Put another piece of parchment paper and another sheet tray on top to provide a weight for even baking. Bake at 365° F for 30 to 35 minutes, or until deeply caramelized. Remove from oven and cool on a wire rack.





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<b>Mushrooms</b>	<b>oz</b>	<b>g</b>
Canola Oil	1	28
King Trumpet Mushrooms	4	113
Oyster Mushrooms	4	113
Shiitake Mushrooms	4	113
Cloves of Mashed Garlic	2 EA	-
Shallot	1 EA	-
Balsamic Vinegar	2	56
Butter	2	56
Rosemary Sprig	1 EA	-
Thyme Sprig	1 EA	-
Tarragon Sprig	1 EA	-
Salt & Pepper	TT	TT

## **Method**

Clean and prepare mushrooms. Break the oyster mushrooms into small clusters, julienne the shiitakes, and slice the king trumpets in half and score with a paring knife. Preheat a large sauté pan on high heat and quickly add the canola oil, immediately followed by the mushrooms. Do not to shake the pan. Sear on one side for about 90 seconds until crisp and golden, then gently turn each mushroom over to caramelize the other side. Add shallots, garlic, herbs, balsamic vinegar, salt, and pepper. Deglaze the pan and reduce by half. Emulsify the butter to glaze the mushrooms.

<b>Truffle Vinaigrette</b>	<b>oz</b>	<b>g</b>
Egg Yolk	1	28
Champagne Vinegar	4	113
Dijon Mustard	1 T	-
Black Truffle Shavings	1 T	-
Lemon Juice	1 EA	-
Canola Oil	6	170
Olive Oil	6	170
Truffle Oil	1 T	-
Chives (minced)	1 T	-
Salt & Pepper	TT	TT

## **Method**

In a food processor, blend the egg yolk until pale and ribboned. Add the champagne vinegar, mustard, lemon, and truffle shavings to make a purée. Slowly add the oils to emulsify. Finish with minced chives.

## **Local Greens**

### **Balsamic Reduction**

### **Sea Salt & Cracked Pepper**

## **Assembly**

Arrange the caramelized mushroom mixture into pre-baked pastry tart. Using a piping bag, dispense small bullets of ricotta over the mushrooms. Warm throughout in oven. Dress local greens in truffle vinaigrette and arrange over mushroom tart.



