

# Mushrooms & cheese tart



PORTIONS	PREPARATION TIME	COOK TIME	
6	40 min	80 min	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	DINNER	Brunch	APPETIZER



RECIPE CREATED BY  
John Donadieu, Corporate Chef



## / List of ingredients



Golden Baguette 60BGBL  
Quantity: 1

1lb Mixed mushrooms

8oz Fromage Brie ou similaire

6 Gousses d'ail

8tbsp Beurre

1tbsp Sucre brun

1tsp Thym frais

3tbsp Persil plat frais

Pickles d'oignons

Sel et poivre

## / Preparation steps

### ÉTAPE 1

Cut the baguette into one-inch cubes and bake on a baking sheet at 250°F for 30-60min, until dry. Allow to cool, then use a food processor to grind them into a powder.

### ÉTAPE 2

Clean and chop the mushrooms. Mix with olive oil, garlic, thyme, salt and pepper. Spread them out on a baking sheet and bake at 375°F for 8-10min until nicely colored. Add 2 tbsp butter and fresh parsley. Set aside.

### ÉTAPE 3

Mix the bread powder with the remaining butter, sugar and a little salt. Press the mixture into small individual pie tins. Bake at 350°F for 10-12min. Let cool before unmolding.

### ÉTAPE 4

Arrange the cheese slices on the pie shells. Add mushrooms, onion pickles and a drizzle of olive oil. Serve with a green or microgreens salad.