

Mini Mushroom and Goat Cheese Tarts

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

2

Description

These little savory tarts are a great entrée or appetizer Ideal for a romantic meal for two

Ingredients

- - ½ sheet puff pastry - 3 tablespoons butter - ¼ pound mushrooms
- sliced - 2 cloves garlic
- crushed - ½ cup crumbled goat cheese - 4 teaspoons finely chopped fresh parsley

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a baking tray. Lay puff pastry out on a lightly floured surface and cut into 8 squares. Prick the squares in several places with a fork. Place the puff pastry squares on prepared baking sheet. Bake puff pastry squares for 7 minutes. Remove tray from the oven; flatten squares using the backside of a spatula. Return puff pastry to the oven to bake until golden brown
2. about 5 more minutes. Meanwhile
3. melt butter in a skillet over medium-high heat. Add mushrooms and garlic; cook and stir until mushrooms are tender
4. 5 to 7 minutes. Remove from heat. Top baked puff pastry squares evenly with mushroom mixture; crumble goat cheese over mushrooms and sprinkle with parsley. Serve warm. Cook's Note If you don't have goat cheese
5. feta is a rather tasty substitute.