

# Creamy Mushroom and Cheese Tart

A delicious tart for a light lunch or dinner.

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## INGREDIENTS

(makes 8 portions)

- 100g butter at room temperature
  - 1 egg
  - 80g flour
  - 40g oats
  - 1 tsp baking powder
  - 30g parmigiano-reggiano
  - salt & pepper
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- 2 onions
  - 250g brown champignon mushrooms
  - 250g white champignon mushrooms
  - 400g sour cream
  - 3 eggs
  - 10-20g parmigiano-reggiano
  - salt, pepper & dry thyme
  - fresh thyme (optional)



## DIRECTIONS

1. First you want to make the mushroom slices that we will use for decoration. Slice a couple of brown champignons thinly and fry them over medium to high heat with some olive oil until golden from both sides. Remove from the pan onto a paper kitchen towel and leave aside.
2. Finely cube onions and add them to the frying pan with some more olive oil. Fry over medium heat until translucent.
3. Cube the rest of the mushrooms and add them to the onions.
4. Once the mushrooms start to release the juices season with salt, pepper and dry thyme. I added about 1 teaspoon of thyme. Continue frying the mushrooms until all of the water/juice has reduced. Remove from heat and leave aside.
5. Cream butter with a hand mixer first on the low setting and then on high until pale and creamy (for about 3 minutes).
6. Add the egg and mix for another minute.
7. Combine all dry ingredients together and add to the butter mixture. Mix with a hand mixer on low setting just until combined.
8. Grate 30g of parmigiano-reggiano cheese, add to the batter and mix shortly until combined.
9. Butter a 22cm (5cm height) pie pan and press the batter into the pan evenly. Because the batter is very soft you might need to flour your fingers so the batter doesn't stick to them. (See video)
10. To make the filling, add sour cream, eggs and parmigiano-reggiano into a medium bowl. Then season with salt, pepper and dry thyme, about half teaspoon each, and mix well.
11. Then add the mushrooms with onions and mix until combined.
12. Pour the filling over the base and decorate with mushroom slices that you made earlier. Then add some fresh thyme on top (optional) and grate over some more parmigiano-reggiano.

13. Bake the tart in 175°C bottom top heat at the bottom half of the oven for 60 minutes. If the sides start to get too dark you can cover the tart with a parchment paper to stop it from burning. Before removing the tart from the oven you want to shake it a little to see that it has set. You want only the middle to shake lightly and the rest of the tart to be set. (See video)
14. Let cool shortly before serving.
15. Serve warm with a side salad.

TIP. This tart can be made beforehand. If making the tart beforehand, cool it completely and then store in the fridge until serving. Before serving warm up shortly in the microwave.