

Mushroom Tarts

Ingredients:

1 sheet frozen puff pastry, thawed
2 tablespoons unsalted butter
2 shallots, thinly sliced
3 cups mushrooms, diced
1 clove garlic, minced
1 teaspoon (about 1 sprig) fresh rosemary, chopped
1/2 cup parmesan cheese, grated
1 large egg, lightly beaten
1 tablespoon heavy whipping cream
Salt and pepper, to taste

Instructions:

Brown butter, shallots, mushrooms, garlic, and seasonings in a pan on medium heat
Unroll puff pastry, cut it into pieces, and line the cups of a cupcake pan with the pieces
Mix egg, cream, cheese, and mushroom mixture in a bowl
Spoon the filling into the cups so they are 2/3 full
Bake at 350F until knife comes out clean