



STREET
WINERY

Mushroom and Caramelized Red Wine Onion Goat Cheese Tarts

Ingredients:

2 eggs
2 cups of goat cheese
2 onions
2 tablespoons of fresh rosemary finely chopped
3 cups of mushrooms
¼ cup of whipping cream
Pastry tart shells
¼ pound of butter salted
¼ cup of Gamay Noir

Directions

Caramelize 2 onions in butter then add Gamay Noir and reduce until liquid is gone. Save for the garnish on top of the tarts.

Sautee mixed mushrooms and rosemary in oil and butter until start to brown. Add red wine and reduce down. Place mushrooms in a food processor and mix.

Mix together 2 eggs, 2 cups of goat cheese and ¼ cup of cream, salt and mushrooms.

Poor into tart shells and bake 300 for 15-20 min.

When cooled then top with onions

13th Street Winery

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