

French Onion & Mushroom Tart with Gruyere: Elegant & Easy Bake

French Onion and Mushroom Tart with Gruyere Cheese: A Flaky, Golden Showstopper!



OVEN
400°F

TIME
15-20 min

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INGREDIENTS

1 sheet puff pastry (about 14 oz), thawed according to package directions
12 oz sliced shiitake or cremini mushrooms
2 medium yellow onions, thinly sliced
1... cups grated Gruyere cheese
... cup dry sherry (such as Fino or Amontillado)
2 tbsp olive oil (or unsalted butter)
Salt and freshly ground black pepper, to taste
Optional: fresh thyme leaves for garnish

DIRECTIONS

1. Prepare Puff Pastry: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper. Carefully unroll the thawed puff pastry sheet onto the prepared baking sheet. You can lightly score a border about 1/8 inch from the edge of the pastry (being careful not to cut all the way through) to create a crust, or simply leave it as is. Prick the center of the pastry with a fork a few times to prevent it from puffing up too much in the middle.
2. Caramelize Onions & SautØ Mushrooms: In a large skillet, heat 2 tablespoons of olive oil (or butter) over medium-low heat. Add the thinly sliced yellow onions. SautØ slowly, stirring occasionally, for about 15-20 minutes, or until the onions are deeply softened, translucent, and beautifully caramelized to a golden-brown color. Patience is key here for developing flavor. Once the onions are caramelized, add the 12 oz sliced shiitake or cremini mushrooms to the skillet. Increase the heat to medium and cook, stirring, until the mushrooms have released their liquid and browned, about 5-7 minutes. Pour in the ... cup dry sherry. Stir and scrape the bottom of the pan to deglaze, allowing the sherry to reduce and its flavors to infuse into the onions and mushrooms. Season the mixture generously with salt and freshly ground black pepper to taste. Remove from heat.
3. Assemble the Tart: Spread the onion and mushroom mixture evenly over the center of the puff pastry, staying within the scored border if you made one. Evenly sprinkle 1... cups of grated Gruyere cheese over the top of the onion and mushroom mixture, ensuring good coverage.

4. 4. Bake the Tart: Place the baking sheet with the assembled tart into the preheated oven. Bake for 25-30 minutes, or until the puff pastry crust is golden brown and puffed up, and the Gruyere cheese is melted, bubbly, and lightly golden.
5. 5. Cool & Serve: Remove the tart from the oven. Allow it to cool slightly on the baking sheet for about 5-10 minutes before carefully transferring it to a cutting board. This allows the cheese and filling to set slightly. Slice the tart into squares or wedges. Garnish with fresh thyme leaves if desired. Serve warm and enjoy this flaky, golden showstopper!

SWAPS & NOTES

Puff Pastry: Ensure your puff pastry is thawed but still cold to handle easily.

Do not let it get too warm, or it will be sticky.

Ready-made puff pastry is key for this recipe's ease.

Mushrooms: Shiitake or cremini mushrooms offer the best earthy flavor.

TIPS FOR SUCCESS

Cold Puff Pastry: Work with cold puff pastry to maintain its flakiness.

If it gets too warm, chill it briefly.

Score Border (Optional): Scoring a border helps create a defined, flaky crust around the edge of your tart.

Prick Center: Pricking the center prevents the middle from puffing up too much and leaving little room for filling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/french-onion-mushroom-tart-with-gruyere-elegant-easy-bake/>