

## French Onion and Mushroom Tart with Gruyere Cheese: A Buttery Savory Showstopper

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**OVEN**  
**400°F**

**TIME**  
**20 to 25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 sheet puff pastry, thawed
- 1 large egg, whisked, for brushing
- 2 tablespoons butter
- 1 tablespoon olive oil
- 2 large yellow onions, thinly sliced
- 8 ounces mushrooms, sliced
- 2 cloves garlic, minced
- 1/4 cup dry sherry
- 1 teaspoon fresh thyme leaves, or 1/2 teaspoon dried thyme
- Salt, to taste
- Black pepper, to taste
- 1 to 1 1/2 cups shredded Gruyere cheese

### DIRECTIONS

1. Preheat your oven to 400°F and line a baking sheet or tart pan with parchment paper.
2. In a large skillet, heat the butter and olive oil over medium heat.
3. Add the sliced onions and cook slowly, stirring often, until softened and golden, about 20 to 25 minutes.
4. Add the mushrooms and continue cooking until they release their moisture and begin to brown.
5. Stir in the garlic and cook for about 30 seconds until fragrant.
6. Pour in the dry sherry and scrape up any flavorful bits from the bottom of the pan. Let it cook down for a minute or two.
7. Stir in the thyme, then season with salt and black pepper to taste. Remove from heat and let the mixture cool slightly.
8. Roll out the puff pastry slightly if needed and place it on the prepared baking sheet.
9. Score a 1-inch border around the edges without cutting all the way through.
10. Brush the border with the whisked egg.
11. Sprinkle most of the : Gruyere over the center of the pastry, staying inside the border.
12. Spread the onion and mushroom mixture evenly over the cheese.
13. Top with the remaining : Gruyere.
14. Bake for 20 to 25 minutes, or until the pastry is puffed and golden and the cheese is melted.
15. Let cool for a few minutes before slicing and serving.

16. The finished tart should be crisp around the edges, tender in the center, and full of rich, savory flavor in every bite.

## SWAPS & NOTES

This tart is easy to adapt based on what you have on hand. Gruyere is ideal because of its rich, nutty flavor and great melting quality, but Swiss cheese or even fontina can work in a pinch.

If you want a stronger earthy note, cremini mushrooms are a great choice, though white button mushrooms work beautifully too.

Dry sherry adds a lovely depth and helps deglaze the pan, but if you don't have it, a splash of white wine or even a little broth can step in.

## TIPS FOR SUCCESS

The biggest key to a great tart like this is keeping the filling from getting too wet.

Mushrooms release a lot of moisture, so be sure to cook them until that liquid evaporates and the mixture becomes more concentrated.

That helps protect the puff pastry from turning soggy.

It also helps to let the filling cool slightly before adding it to the pastry.

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

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