

Creamy Mushroom Tartlets

Wylie Dufresne takes store-bought puff pastry to the next level with these savory shiitake mushroom tarts. A cashew spread infused with cream sherry brings a delightful sweetness to the earthiness of the mushrooms.

By **Wylie Dufresne** | Published on September 23, 2024

🟢 Tested by **Tricia Manzanero Stuedeman**

Active Time: 1 hr

Total Time: 1 hr 25 mins

Servings: 8

Cook Mode (Keep screen awake)

Ingredients

- 1 1/3 cups roughly chopped red onion (about 1 medium onion)
- 1 1/4 cups red wine vinegar
- 3/4 cup (6 ounces) cream sherry
- 3 tablespoons granulated sugar
- 1 1/4 teaspoons kosher salt, divided, plus more to taste
- 1 cup unsalted roasted cashews, roughly chopped
- 1/4 cup cream cheese, softened
- 1 (17.3-ounce) package frozen puff pastry sheets, thawed
- 10 1/2 ounces fresh shiitake mushrooms, stemmed and cut into 1/4-inch slices (about 2 2/3 cups)
- 2 tablespoons olive oil, plus more for serving
- Grated Parmesan cheese and thinly sliced scallions, for garnish

Directions

Step 1

Preheat oven to 400°F. Pulse red onion in a food processor until finely chopped, 6 to 8 pulses, stopping to scrape down sides as needed.

Step 2

Combine red onion, vinegar, sherry, sugar, and 3/4 teaspoon salt in a medium saucepan; bring to a boil over medium-high. Reduce heat to medium, and cook, stirring often, until liquid is almost completely evaporated, about 25 minutes. Meanwhile, wipe food processor bowl clean.

Step 3

Process cashews, cream cheese, and onion mixture in food processor until smooth, 3 to 4 minutes, stopping to scrape down sides as needed. Season with salt to taste; set aside.

Step 4

Cut 8 circles from puff pastry sheets using a 4 1/2-inch round cookie cutter. Lightly dock each round all over using a fork. Spread each round evenly with cashew mixture, leaving a 1/4-inch border. Transfer rounds to a parchment paper-lined baking sheet, spacing rounds about 1/4 inch apart.

Step 5

Top rounds evenly with mushrooms, piling slightly as needed to fit. Evenly drizzle with oil, and sprinkle evenly with remaining 1/2 teaspoon salt. Bake in preheated oven until mushrooms are cooked and pastry is golden brown, about 25 minutes. Drizzle tartlets with additional oil, and sprinkle generously with Parmesan. Garnish with scallions. Serve immediately.

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