Garlic Scapes & Mushroom Tart

Courtesy of Natures Garlic Farm

Ingredients

- 1 sheet of puff pastry, thawed and rolled out into a 12 inch by 12 inch square
- 5 ounces of garlic scapes, cut into bite-size pieces (approximately ½ inch)
- 8 ounces mushrooms, sliced
- Extra virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- Sea salt and fresh ground pepper to taste
- 4 ounces Havarti cheese, shredded

Directions

Place the 12 inch by 12 inch puff pastry sheet in a baking dish, or on a baking tray, and bake in a preheated 375° oven for about 10 minutes, or until lightly browned. Watch closely! After removing the pastry sheet from the oven, gently push down the raised dough from the center to almost the edges.

Sauté the garlic scapes in a small amount of olive oil until they are softened, about 5 to 7 minutes. Add mushrooms and sauté 5 minutes more along with another small amount of olive oil.

Combine balsamic vinegar, Dijon mustard, and honey in a small bowl and add to the sautéed vegetables along with salt and pepper. Stir just a few minutes to reduce the liquid to a glaze.

Spread the vegetables over the cooked pastry sheet and cover with shredded Havarti cheese. Bake for about 5 minutes, or until the cheese has melted. Serve warm or at room temperature.