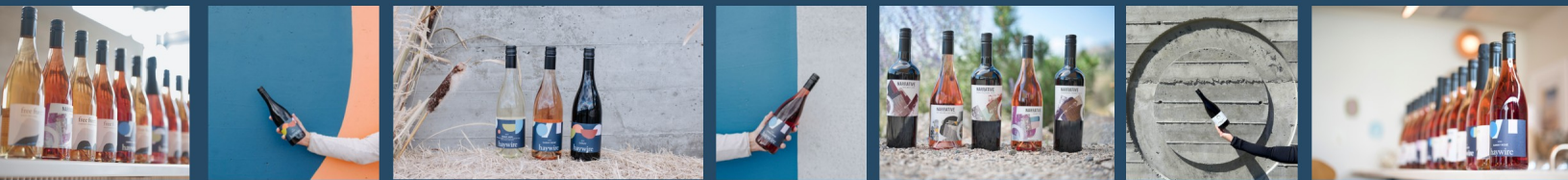




OKANAGAN
CRUSH PAD

TAKE IT OR *leave* IT



OCTOBER 2026 | TWO GRAPES. SIX EXPRESSIONS.

Mushroom and thyme tart

Golden puff pastry, browned mushrooms and a little cream. Serve with a green salad and explore two of October's wines alongside.

SERVES 4 AS A LIGHT MAIN OR 6 AS A STARTER

Prep and stovetop 30 min | Bake 25–35 min | About 70 min total, plus thawing

Ingredients

250 g all-butter puff pastry,
thawed but cold
500 g cremini mushrooms, sliced 5
mm thick
2 tbsp olive oil, divided
1 small shallot (50 g), finely
chopped
2 garlic cloves, minced
2 tsp fresh thyme leaves
½ tsp fine salt
¼ tsp ground black pepper
75 g full-fat crème fraîche
1 tsp Dijon mustard
75 g mature cheddar, grated*
1 egg, beaten with 1 tsp water

*Choose cheese made with vegetarian
rennet.



Pour alongside

2022 Garnet Valley Ranch
Chardonnay

Try it with the creamy filling and
crisp pastry.

2020 Haywire Garnet Valley Ranch
Pinot Noir

Try it with the browned mushrooms
and thyme.

1 Heat the oven

Heat to 200°C / 400°F conventional. Put a heavy baking sheet on the lower-middle rack to preheat.

2 Brown the mushrooms

Heat half the oil in a 28–30 cm frying pan over medium-high heat. Cook half the mushrooms until golden and dry, about 7–9 minutes or longer if needed. Transfer to a plate. Repeat with the remaining oil and mushrooms, adding the shallot for the last 3 minutes and garlic and thyme for the final minute.

3 Cool the filling

Combine both batches; season with salt and pepper. Spread on a plate until no longer hot, about 10 minutes. There should be no pooled liquid.

4 Shape and fill

On baking parchment, roll pastry to about 25 × 30 cm and 3 mm thick. Score a 2 cm border without cutting through; prick the centre with a fork. Chill while the filling cools. Mix crème fraîche and mustard; spread inside the border. Add cheese, then cooled mushrooms. Brush the border lightly with egg wash, avoiding the cut edges.

5 Bake and serve

Carefully slide the tart and parchment onto the hot sheet. Bake 25–35 minutes, until deeply golden and the centre underside is crisp and cooked through. If needed, bake 5–10 minutes longer, loosely covering dark edges with foil. Rest for 5 minutes before slicing.