



Creamy Mushroom Bacon Tartlets

with Homemade Pastry Dough

 4h  2 Servings

These elegant, individually sized appetizers are perfect for the holidays. We bake buttery dough in muffin tins to create crisp tartlets that we fill with savory mushrooms, bacon and thyme on a creamy Parmesan filling. Pop open your favorite bubbly and celebrate the season in style! Bonus points: the dough can easily be made ahead, just bake the tartlets before serving as they're best warm. (2p makes 12; 4p makes 24)

What we send

- 5 oz all-purpose flour ³
- 2 (1 oz) cream cheese ²
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- 4 oz mushrooms
- ¼ oz fresh thyme
- ¾ oz Parmesan ²
- 2 (1 oz) sour cream ²
- ¼ oz ground coriander

What you need

- sugar
- kosher salt
- 6 Tbsp unsalted butter ²
- red wine vinegar (or apple cider vinegar)
- 1 egg yolk ¹
- all-purpose flour for dusting ³

Tools

- medium skillet
- microplane or grater
- rolling pin
- 12-cup muffin tin

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 180kcal, Fat 12g, Carbs 12g, Protein 6g



1. Make tart dough

In a medium bowl, combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold unsalted butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press and flatten butter to incorporate into the flour until it resembles small peas.

Sprinkle **¼ cup cold water** over **flour-butter mixture**.



4. Cook mushrooms & onions

Add **onions and mushrooms** to skillet with **bacon fat**. Cook, stirring, until softened, 5-6 minutes. Reduce heat to medium-low. Continue cooking until onions are deeply browned and jammy, about 10 minutes. Add **2 tablespoons vinegar**; cook until fully reduced. Transfer to bowl with **bacon**; stir to combine.

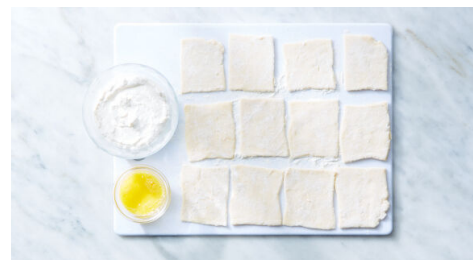
Stir **half of the thyme** into **mushroom mixture**. Grate **Parmesan**.



2. Form dough & chill

Stir **dough** until just combined, then use your hands to knead into a shaggy ball. Pat into a 4-inch wide disc, about ¾-inch thick. Wrap in plastic and refrigerate until firm, at least 2 hours (preferably overnight).

After dough is chilled, preheat oven to 400°F with a rack in the center. Set **cream cheese** out to soften.



5. Prep filling & roll dough

In a medium bowl, mix **cream cheese**, **sour cream**, **Parmesan**, **½ teaspoon coriander**, and **a pinch each of salt, pepper and sugar** with **1 tablespoon water**.

In a small bowl, beat **1 egg yolk** (save white for own use) with **1 teaspoon water**. On a **floured** surface, roll **dough** into an 8x12-inch rectangle; cut into 12 equal squares (pieces do not have to be perfect).



3. Cook bacon

Cut **bacon** into ½-inch pieces. Halve **onion** and thinly slice one half (save rest for own use). Thinly slice **mushrooms**. Pick **1½ teaspoons thyme leaves**.

Add bacon to a medium skillet and heat over medium-high. Cook, stirring occasionally, until golden in spots but still soft, about 4 minutes (bacon will crisp in the oven). Transfer to a medium bowl; reserve **bacon fat** in skillet.



6. Bake & serve

Line a 12-cup muffin tin with **dough squares** and brush with **egg wash**. Add about 1 tablespoon **cheese filling** to each cup and top with 1 tablespoon **mushroom mixture**.

Bake on center oven rack until golden, rotating halfway through, 25-35 minutes total. Let cool in tin. Sprinkle **remaining thyme leaves** over **tartlets**. Enjoy!