



## **Wild Mushroom Tartlett with Colorouge & Heirloom Tomato Coulis**

*Courtesy of The Food Guy Catering*

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2 T Butter  
2 T Minced Shallots  
2 C Mixed Wild Mushrooms  
¼ Cup Sherry

Sauté the shallots & mushrooms in butter. Deglaze with sherry and season to taste. Cook until dry and allow to cool.

4 3” to 5” savory tart shells  
1 whole Colorouge by MouCo (type of cheese from Fort Collins, CO)

Fill tart shells with wild mushroom mixture. Slice Colorouge & layer evenly over mushrooms. Bake at 350 degrees until cheese is fully melted.

1 Heirloom Tomato Concasse (which means skinned & seeded)  
1 T Red Wine Vinegar  
½ T salt

Puree in a blender & use squirt bottle to garnish tarts. Top with micro arugula or basil chiffonade.