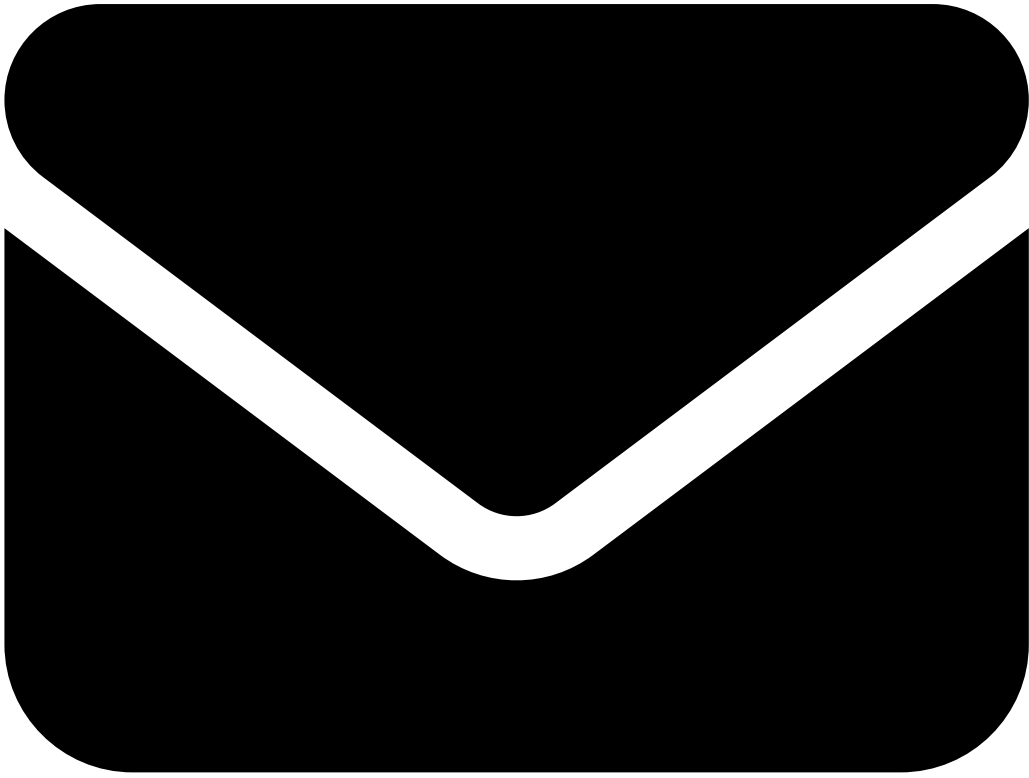


Mushroom & Fontina Puff Pastry Tart

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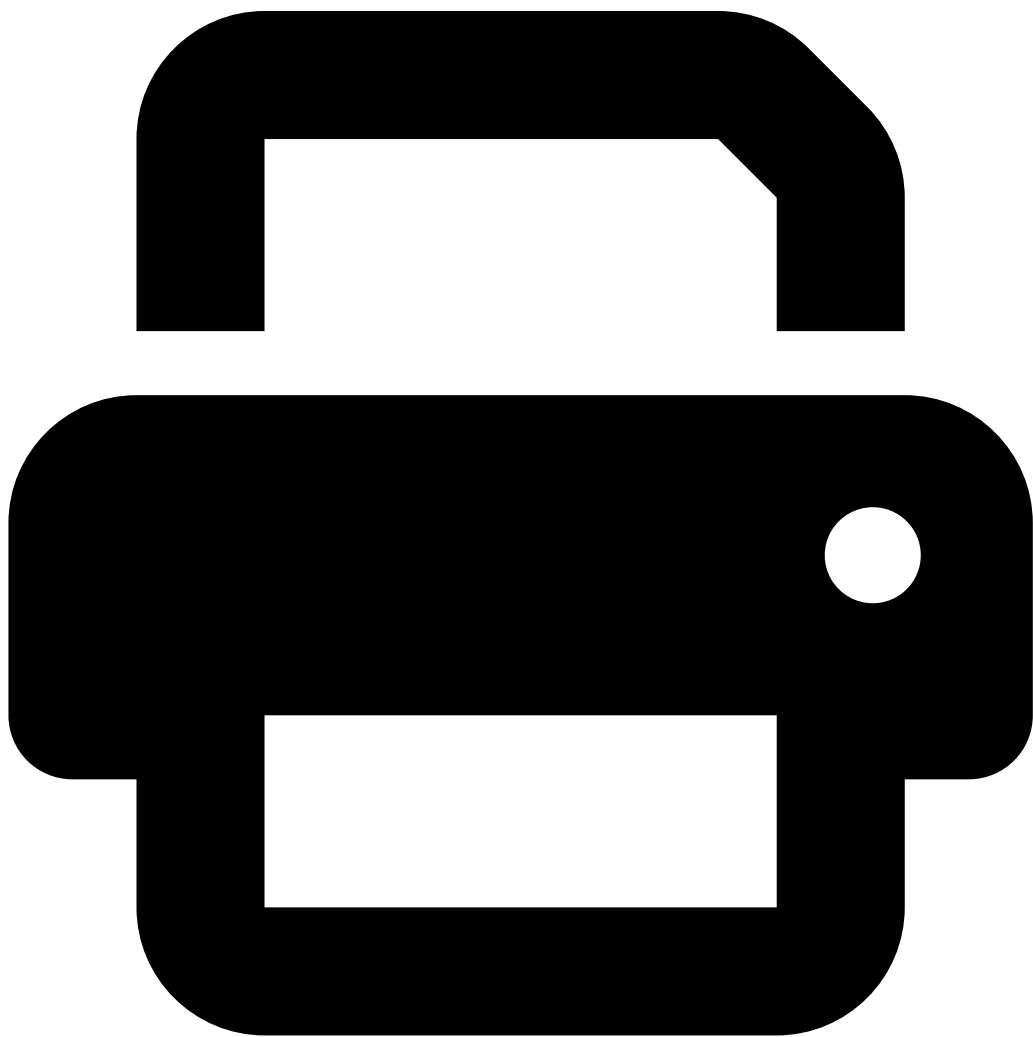
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This **mushroom and fontina puff pastry tart** is proof that simple ingredients can create something truly special. Earthy mushrooms, melty grated fontina, and flaky puff pastry come together in an elegant Italian-inspired appetizer that looks impressive but couldn't be easier to prepare. It's the kind of dish that belongs on a holiday table, yet is just as perfect for casual entertaining or a cozy night in.

Things to know about this Mushroom & Fontina Mushroom Puff Pastry Tart

- **Egg wash tip:** Brushing the border with beaten egg gives a glossy, golden finish without weighing down the tart.
- **Cheese balance:** Fontina melts beautifully, but feel free to mix with a small amount of Parmesan for extra flavor and a sharper bite.

- **Mushroom moisture:** Cook mushrooms thoroughly to avoid soggy pastry; draining excess liquid helps keep the tart crisp.
- **Serving temperature:** This tart is delicious warm or at room temperature, making it perfect for parties.
- **Prep ahead:** You can assemble the tart and refrigerate for up to an hour before baking. Brush with egg wash right before it goes in the oven.

Variations

1. **Cheese swap:** Use Gruyère, Fontina + Mozzarella, or a mix of Fontina and Parmesan for a richer flavor.
2. **Add herbs:** Fresh thyme, rosemary, or oregano folded into the mushrooms adds an aromatic punch.
3. **Vegetable twist:** Mix in caramelized onions, roasted red peppers, or spinach for extra layers of flavor.
4. **Mini tart version:** Cut puff pastry into squares or rounds for bite-sized appetizers.
5. **Nutty crunch:** Sprinkle toasted pine nuts or walnuts over the mushrooms before baking for added texture.
6. Love simple, elegant Italian appetizers? Explore more **crowd-pleasing recipes** on the blog, including **Italian Sausage Rolls**, Italian sausage **Stuffed Mushrooms**, and **Prosciutto wrapped chicken fingers** Each recipe is easy to make, full of flavor, and perfect for entertaining any time of year.

Mushroom & Fontina Puff Pastry Tart (Recipe Card)



- 1 sheet **puff pastry**, thawed
- 8 oz **mushrooms**, cleaned and thinly sliced
- 1 cup **grated fontina cheese**
- 2 tbsp **olive oil**
- 1 **clove garlic**, minced
- **salt and pepper to taste**
- 1 tbsp **fresh parsley**, finely chopped
- 1 **egg**, beaten (for egg wash)

1. Cook the mushrooms

Heat olive oil in a skillet over medium heat. Add mushrooms and cook until softened and lightly golden, about 6–8 minutes. Stir in garlic, salt, and pepper; cook 30 seconds more. Remove from heat.

2. Prepare the pastry

Preheat oven to **400°F (200°C)**. Place puff pastry on a parchment-lined baking sheet. Lightly score a 1-inch border around the edges, being careful not to cut all the way through.

3. Egg wash

Brush the scored border of the puff pastry with the beaten egg. This helps create a beautifully golden,

glossy edge. **Optional sprinkle with sesame or everything bagel seeds.** Use a fork to gently prick the center of the pastry—this helps prevent it from puffing up too much while baking.

4. Assemble the tart

Sprinkle grated fontina evenly inside the border. Spoon the mushroom mixture over the cheese.

5. Bake

Bake for **18–22 minutes**, until the pastry is puffed and deep golden and the cheese is melted and bubbly.

6. Finish & serve

Sprinkle with fresh parsley. Let cool slightly, then slice and serve warm or at room temperature