

CÈPE *and* PARSLEY TARTLETS

Cèpes, or porcini, are a major theme here in Médoc. As soon as the season starts, I am off in the wee hours, dressed in combat clothing, ready for an adventure in the forest. You have to follow your intuition, have a good sense of smell, and look for clues. The mushrooms are often found near oak trees, although you can't always count on that. Nothing beats the feeling of coming back home, covered in earth, ferns, and scratches, with a basket filled with cèpes, which would cost a small fortune in Paris. That said, since everyone does not live in Médoc, this recipe can be made with any fresh mushrooms, preferably wild.



PREHEAT THE OVEN to 350°F/180°C.

Prepare the pastry. On a lightly floured surface, roll out the pastry to ¼ inch/0.5 cm thick. Cut out four 4½-inch/11.5-cm circles with a pastry cutter or knife. Prick the pastry circles all over with a fork, arrange on a parchment-lined baking sheet, and cover with another piece of parchment paper. To prevent the pastry from puffing up too much, place another baking sheet on top.

Bake for 10 minutes. Remove the weight and second sheet of parchment paper, return the pastry to the oven, and bake until golden, 6 to 7 minutes more. Transfer to individual plates.

While the pastry is baking, melt the butter in a sauté pan over medium heat. Add the shallot and garlic and cook until soft, 1 to 2 minutes. Turn the heat to high, add the cèpes, and season with salt and pepper. Cook until lightly golden, 2 to 3 minutes.

Divide the cèpes among the pastry circles and sprinkle with the parsley. Drizzle with a bit of olive oil and serve immediately.

SERVES 4

8 ounces/230 g puff pastry, homemade (page 28) or store-bought, defrosted if frozen

4 tablespoons/60 g unsalted butter

1 large shallot, finely chopped

3 garlic cloves, finely chopped

1½ pounds/580 g fresh cèpes (porcini), sliced in half

Fine sea salt and freshly ground black pepper

A bunch of fresh parsley, leaves removed and finely chopped

Extra-virgin olive oil for drizzling