**YELLOWFOOT CHANTERELLE AND GOAT CHEESE TARTS**

There once was a grumpy but immensely talented chef who taught me a lot about cooking and living—mostly how to be his polar opposite if I wanted to enjoy life. But a tiny mushroom canapé was one little morsel he made so darned well, and that’s what this tart is based on. I add pine nuts and fresh thyme, which make a pretty wonderful quartet when they play with goat cheese and chanterelles. You can serve these warm or at room temperature for a nice fall lunch, paired with a simple salad and some crisp pear. You can most certainly use any great mushroom you find at the market for this if chanterelles are hard to come by. Makes four 4-inch tarts

2 tablespoons unsalted butter

1 shallot, minced

2 cups brushed clean, trimmed, and quartered yellowfoot chanterelles

1 sprig fresh thyme

Kosher salt

All-purpose flour, for dusting

Savory Tart Dough (recipe follows)

¼ pound fresh goat cheese

2 large eggs

1 tablespoon heavy cream

¹⁄8 teaspoon freshly grated nutmeg

1 tablespoon chopped fresh flat-leaf parsley leaves

1 tablespoon pine nuts, toasted and finely chopped

1 Preheat the oven to 400°F.

2 Melt the butter in a large sauté pan over medium-high heat. When the butter bubbles and froths, add the shallot and cook for 2 minutes. Reduce the heat to medium, add the chanterelles and thyme sprig, and cook for 10 minutes, until the mushrooms are golden brown, glistening from the butter, and wilting a bit. Season the mushrooms with salt to taste. Pour the mushrooms onto a plate and let them cool while you build your tarts.

3 Remove the dough from the fridge and place it on a smooth floured surface. Roll it out with a rolling pin, pressing firmly in the center and rolling outwards, going from the middle of a clock to 12, middle to 3, middle to 6, and so on. The end result should be a ¹⁄8- to ¼-inch-thick round about 13 inches in diameter. Cut four 5-inchdiameter rounds out of the dough with a circle cutter, and poke each one in a number of places with a fork to create tiny holes so it won’t puff up too much during baking. Place the dough in four 4-inch tart pans, pressing it against the bottom and sides.

4 Crumble the goat cheese evenly into the tart shells. Evenly disperse the mushrooms on top, discarding the thyme sprig. In a small bowl, combine the eggs, cream, nutmeg, ¼ teaspoon salt, the parsley, and the pine nuts. Whisk well to combine. Pour the egg mixture evenly over the mushrooms.

5 Place the tart pans on a sheet pan and bake them for 15 minutes, or until the egg has set and the crust is cooked through. Let cool for a couple of minutes before removing from the tart pans. Serve warm or at room temperature.

**SAVORY TART DOUGH**

Makes dough for one 9-inch tart or four 4-inch tartlets

1 cup plus 2 tablespoons all-purpose flour

¼ teaspoon kosher salt

¼ pound (1 stick) cold unsalted butter, cut into ¼-inch cubes

3 tablespoons ice water

1 Combine the flour and salt in a food processor. Pulse a couple of times to blend. Add the butter and ice water, and blend for 10 to 12 seconds. The result should look like clumpy sand.

2 Pour the contents of the food processor into a medium mixing bowl and form it into a ball. Add a little water if you need to, but it should feel just moist enough to hold the ball shape. Wrap your dough ball tightly in plastic wrap and let it rest in the fridge for 2 hours.