Zucchini, Mushroom & Brie Tart

Serves: 8

Ingredients:

2	Tbs.	Olive oil
1	lb.	Zucchini, cut into ¼ -inch rounds (about 3 cups)
10	oz.	Mushrooms (Shitake, Morels, Crimini, Portobello, Oyster, etc.), sliced; about 2 ½ cups
2		Cloves garlic, sliced (about 2 tsp)
1	tsp.	Chopped fresh thyme
2	Tbs.	Madeira wine (option: port, sherry, or marsala wines)
1	sheet	Frozen puff pastry, thawed (½ 17.3-oz. pkg.)
3	oz.	Brie or Taleggio cheese, thinly sliced (about ½ cup)

Procedure:

1) Preheat oven to 350ºF. Line baking sheet with parchment paper. Heat 1 Tbs. oil in large nonstick skillet over medium-high heat. Add half of zucchini and sauté 5-7 minutes, or until browned on both sides. Transfer to paper-towel-lined plate to drain. Repeat with remaining zucchini. Sprinkle with salt and pepper.
2) Add remaining olive oil to skillet. Sauté mushrooms 7-10 minutes, or until browned and liquid is evaporated. Stir in garlic and thyme then cook 1 minute. Add Madeira, and sauté 1 minute more, or until liquid has evaporated. Remove from heat.
3) Place puff pastry on prepared baking sheet. Prick dough all over with fork, leaving ½-inch border on all sides. Spread zucchini then mushrooms over pastry inside border. Lay cheese over mushrooms. Bake 20-25 minutes, or until edges are golden brown and cheese has melted. Let stand 5 minutes before slicing and serving.