



Cheese Entrees & Sides

Cooper® French Onion and Mushroom Crostata



CUBE



Serves: 6



Prep Time: 10 min



Cook Time: 60 min



Total Time: 70 min

Ingredients

- 2 tablespoons butter
- 3 large onions, sliced
- 1 teaspoon salt
- 1/4 teaspoon ground pepper
- 8 ounces baby bella mushrooms
- 1 tablespoon flour
- 1/4 cup beef stock
- 2 teaspoons fresh thyme leaves, divided
- 5 ounces Cooper® Sharp White cheese, diced
- 1 refrigerated (rolled) pie crust, at room temperature
- 1 egg*
- 1 teaspoon water

Directions

1. FOR THE FILLING:

1. In a large sauté pan, melt butter over medium heat. Add onions, season with salt and pepper, and cook, stirring occasionally, until onions start to caramelize (20-25 minutes).
2. Add mushrooms and continue to sauté until deep golden brown.
3. Sprinkle flour over onions and mushrooms, stirring to combine. Cook for 1 minute.
4. Add beef stock and 1 teaspoon thyme, stirring until it simmers and thickens.
5. Turn off heat, then add about 3/4 of the diced Cooper® cheese and mix well. Set aside to cool.

6. ASSEMBLE YOUR CROSTATATA:

6. Preheat oven to 400°F.
7. Unroll pie crust on a baking sheet lined with parchment paper.
8. Heap cooled onion mixture in center of crust. Then fold edges up and over, leaving the center open. Pleat crust every 1-2 inches all the way around.
9. Place remaining diced Cooper® Sharp over the center.
10. In a small bowl, beat egg with 1 teaspoon water and brush outside of pastry. Bake 24-26 minutes or until golden.
11. Garnish with remaining thyme. Let cool and set for 10-15 minutes before serving.
12. We promise you won't miss the pie plate.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.