

1. Position a rack in the lower third of the oven and preheat to 400° F. 2. Stir the buttermilk and 1/3 cup ice water together in a small bowl and set aside. 3. Put the flour, cornmeal, sugar and salt in a bowl and stir with a fork to mix. Drop the cold butter pieces into the bowl and using fingers work the butter into the flour until it resembles breadcrumbs. 4. Add the cold buttermilk mixture to the dough, 1 tablespoon at a time, tossing with your hands to distribute evenly. You may not need all of the buttermilk. Gather the dough into a disc, wrap in plastic and chill. 5. Meanwhile, wipe the mushrooms and thinly slice. Heat the AVOCARE Extra Virgin Avocado Oil in a wide skillet on medium heat. Add the onion and cook, stirring occasionally, until soft, about 4 minutes. Raise the heat, add the mushrooms and sauté until they begin to soften, about 5 minutes. Season with salt and pepper. Stir in the tomatoes and rosemary and season with vinegar. Taste, adjust seasoning and set aside. 6. Put the dough on a lightly floured work surface and roll into a 1/8-inch thick circle. Transfer the rolled out dough to glass or metal pie tin brushed with avocado oil. Spread most of the cheese over the dough, leaving a 1 1/2-inch border. Add the mushroom mixture over the cheese and cover with the remaining cheese. 7. Lift the edges of the dough and fold them inward over the filling, pleating as you go, to create a folded-over border. 8. Dip a pastry brush in AVOCARE Extra Virgin Avocado Oil, giving the edges of the crust a light coating and bake for about 35 minutes, or until golden and cheese is bubbly. Serve warm or at room temperature.

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**SERVES 6**

