

# Mushroom and Gruyère Tart

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## FOR THE DOUGH

- 3** tablespoons buttermilk
- $\frac{1}{3}$  cup ice water
- 1** cup flour
- $\frac{1}{4}$  cup yellow cornmeal
- 1** teaspoon sugar
- $\frac{1}{2}$  teaspoon salt
- 7** tablespoons cold unsalted butter, cut into 6 to 8 pieces

## FOR THE FILLING

- 1** pound assorted mushrooms – shiitake, oyster, porcini or portobello
  - 3** tablespoons AVOCARE® Extra Virgin Avocado Oil
  - $\frac{1}{4}$  cup onion, diced
  - 4** plum tomatoes, diced
  - 1** tablespoon fresh rosemary, chopped
  - 1** tablespoon red wine vinegar
  - 2** cups Gruyère cheese, grated
  - Salt and Pepper
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