
GOAT CHEESE, LEEK, AND MUSHROOM TART

BY GEORGEANNE BRENNAN

When I see a bottle of Cheverny, my taste buds quiver with the thought of goat cheese. I'm happy with a glass of wine in one hand and a slice of baguette spread with a soft, tangy goat cheese in the other. At times, though, I'm in the mood for a little something more, like this tart. The crème fraîche and sautéed leeks swirled into the cheese create a rich and mellow partner for the crisp, bold wine.

3 tablespoons butter	¾ teaspoon freshly ground black pepper
2 large leeks, finely sliced, whites and pale green only	½ cup crème fraîche
2 teaspoons fresh thyme leaves	3 ounces soft goat cheese, crumbled
1 bay leaf	½ pound button mushrooms, trimmed and thinly sliced
½ cup chicken broth	All-purpose flour for dusting
1 teaspoon kosher or sea salt	1 sheet puff pastry, thawed if frozen

In a frying pan over medium-high heat, melt 2 tablespoons of the butter. When it foams, add leeks and sauté until translucent and softening, 4 to 5 minutes. Add thyme, bay leaf, chicken broth, ½ teaspoon of the salt, and ½ teaspoon of the pepper. Reduce heat to low, cover, and simmer until leeks are nearly softened, about 15 minutes. Uncover and cook, stirring occasionally, being careful not to let leeks brown, until almost all the liquid has evaporated, about 15 minutes more. Remove and discard bay leaf. Stir in crème fraîche and goat cheese, mixing well.

In another frying pan over medium-high heat, melt remaining 1 tablespoon of butter until it foams. Add mushrooms, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper and sauté until mushrooms are soft and have released their juices, 3 to 4 minutes.

Preheat oven to 400°F. Line a large, rimmed baking sheet with parchment paper. On a floured work surface, roll out puff pastry into a rectangle 10 by 12 inches wide and ⅛ inch thick. Transfer dough to prepared baking sheet. Spread leek mixture to within 1 inch of edge of dough and fold edges of dough over filling to make a free-form tart. Bake until crust puffs and both crust and leeks are golden, about 15 minutes. Scatter mushrooms over leeks and bake for 5 minutes longer. Let tart stand for 5 to 10 minutes before cutting into rectangles to serve.

Serves 6



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

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ADVENTURES



**2024 CHEVERNY
DOMAINE DU SALVARD**

lightly east of Touraine, amid a constellation of some of the Loire Valley’s grandest châteaux, Domaine du Salvard makes white wines that every picnicker along the Loire and Cher dreams of. Although Thierry and Emmanuel Delaille specialize in Sauvignon Blanc, this Cheverny also features a splash of Chardonnay, which adds a touch of orchard fruit to complement the utterly mouthwatering zestiness. It works at a midday picnic because it’s a live wire of a wine that wakes you up on a warm day. The Delailles’ Cheverny also goes with a wide range of picnic—and beach!—fare: picture fresh greens, a French grated carrot salad, torn hunks of baguettes with goat cheese, and more. I brought a bottle to the coast last year to pair with tuna tacos, and the pairing was such a success that the wine disappeared before the tacos were finished. —TOM WOLF

\$22.00 per bottle \$237.60 per case

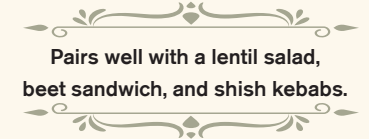


KERMIT LYNCH WINE MERCHANT







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**2024 BOURGUEIL “CUVÉE ALOUETTES”
DOMAINE DE LA CHANTELEUSERIE**

Despite being home to some of the best Cabernet Francs in the world, the Touraine region of the Loire Valley is still as humble and agrarian as they come. Growers here make wine first and foremost for pleasure. Nowhere is that more true than at Domaine de la Chanteleuserie, where locals can bring their own carafes to fill up straight from the cask. While you and I can’t head down the street to fill our bottles in the Boucards’ cellar, that spirit of convivial, country red is what they capture in the Cuvée Alouettes, named for the larks that sing nearby. Evoking brambly berries and a touch of tea and leather, this Bourgueil is also well suited for your next picnic or *apéro* hour out on the patio with an assortment of cheeses, charcuterie, and salads. —TOM WOLF



\$18.00 per bottle \$194.40 per case

					
2024 Cheverny <i>Domaine du Salvard</i>	85% Sauvignon Blanc, 15% Chardonnay	10- to 65-year-old vines Chalk, limestone, sand	Serve <i>cold</i> 48–52°F Do not decant	Lime, passion fruit, herbs Crisp, zesty, fleshy	Drink now
2024 Bourgueil “Cuvée Alouettes” <i>Domaine de la Chanteleuserie</i>	Cabernet Franc	Vines planted in 1967–1980 Sand, clay	Serve <i>cool</i> 56–60°F Decant optional	Brambly fruit, earth, black tea Graceful, exuberant, versatile	Drink now

COVER *The Boucard family’s vines in Touraine.* © *Domaine de la Chanteleuserie*

LEFT *The Delailles’ cellar.* © *Domaine du Salvard*