

# Mushroom Tart

**Country: Italy**

**Century: 15th**

*This pie has a consistency resembling that of a quiche, though made almost entirely of mushrooms.*

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- 1/2 lb mushrooms
- 4 oz mozzarella
- 3 eggs
- 1 tsp pepper
- 1 tsp ginger
- 1/2 tsp cloves
- 1/4 tsp mace
- Butter or lard
- Pie Shell

Cut mushrooms into pieces (slice and cut if they are large mushrooms). Fry mushrooms in butter. When cooked, drain oil, and put into a bowl. Add eggs, cheese and spices. Put into pie crust and bake at 350 for 45-50 minutes, or until golden brown (insert a knife or toothpick to ensure it has solidified all the way through).