

Caramelised Mushroom Tartlets



Makes 12

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

2 tbsp olive oil

1 onion, chopped

1 tbsp golden caster sugar

250g chestnut mushrooms, cleaned & thinly sliced

3-4 tbsp thyme leaves, finely chopped

butter, for spreading

12 slices of thin sliced white sandwich bread

100g grated Gruyère or cheddar, for sprinkling

To serve: pears wrapped in prosciutto and gorgonzola

1. Heat the oil in a generous frying pan, add the onion and fry over moderate heat for about 7 mins until soft and golden. Stir in the sugar and seasoning, turn up the heat and add the mushrooms. Sizzle for 5 mins until you have driven off any moisture and the mushrooms are golden, then turn off the heat and stir in most of the thyme (save some for sprinkling). The mushroom mix can be chilled at this point.
2. To make the tartlet bases, cut 7-8cm circles out of the bread using a cookie cutter or glass. Butter one side and stick buttered-side down into a 12-hole tartlet tin. Freeze any leftovers to make breadcrumbs.
3. When ready to bake, heat oven to 220C/200 fan/gas 7. Divide the mushroom mixture between the tartlets and top with a sprinkle of cheese. Don't be too tidy about this – any cheese on the tin will form a lacy edge to the tartlets. Bake for 10-15 mins until golden and bubbling. Sprinkle over the reserved herbs and serve.
4. Serve with pear segments wrapped in prosciutto and gorgonzola.