

# Individual Mushroom Pithiviers



**Serves 2      Prep 30 mins + 30 mins chill      Cooking 30 mins      Easy**

## Ingredients

2 Portobello mushrooms	50g spinach, chopped
2 tbsp olive oil	4 tbsp double cream
1 small onion, finely chopped	1 tsp Dijon mustard
250g chestnut mushrooms, finely chopped	a squeeze lemon juice
2 cloves garlic, crushed	500g ready-made puff pastry block
6 sprigs thyme 6, leaves only	1 egg, beaten
3 tbsp brandy	

1. Drizzle the Portobello mushrooms with 1 tbsp of olive oil & season lightly. Heat a non-stick frying pan over a high heat & brown the mushrooms on either side for 2-3 mins, then remove onto a plate.
2. Heat the remaining olive oil in the same frying pan and add the onion & chestnut mushrooms over a medium-high heat with a pinch of salt. Cook for 10 mins until the liquid has evaporated and the mushrooms are caramelising. Add the garlic & thyme, and cook for another minute. Carefully tip in the brandy & bubble for a minute, taking care as it may flame. Reduce the heat, add the spinach & wilt for a minute before stirring in the cream, mustard & lemon juice, then bubble until thickened.
3. Roll the pastry on a lightly floured work surface to a 35cm x 35cm square, & cut into 4 equal squares. Transfer 2 to a baking tray lined with baking paper & brush the tops with a little of the mustard, then top with the half the creamy mushrooms. Pat the Portobello mushrooms dry with kitchen paper & put on top, cup-side up. Spoon the remaining creamy mushrooms into the cup & around the Portobello mushroom, leaving a 3cm gap around the edge. Brush this edge with beaten egg, then lay over the other piece of pastry. Use a small knife to trim into a rough circle, then use a fork to crimp the edges. Use the back of the knife to lightly score the pastry in a spiral pattern. Brush with beaten egg & chill for at least 30 mins.
4. Heat the oven to 200C/fan 180C/gas 6. Brush the pithivier with more beaten egg, sprinkle with thyme leaves and bake for 25-30 minutes or until deep golden.