

Tarte Fine with Mushrooms, Pancetta & Boursin



Serves 6 - 8

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

320g ready-rolled all-butter puff pastry
350g chestnut mushrooms, finely sliced
60g thin pancetta slices, roughly chopped
20g butter, melted
160g Boursin, crumbled

Side dishes (optional)

red chicory
olives

1. Preheat the oven to 220C/ 200C fan. Unroll the pastry, halve lengthwise to obtain two rectangles and place both on an oven tray lined with baking paper.
2. Arrange the mushroom slices over the top, leaving 2.5cm of bare pastry at each end. Brush the mushrooms with melted butter and bake for 25 mins.
3. Remove the mushroom tart from the oven, scatter the chopped pancetta and Boursin over the tarts and bake for 5 more mins until the Boursin is soft and slightly golden.
4. Serve hot, cut into strips or squares.