

Wild Mushroom Galettes



Serves 6

Prep 25 mins

Cooking 35 mins

Easy

Ingredients

500g block ready-made puff pastry
plain flour, for dusting
1 free-range egg, beaten
3 tbsp sunflower oil
knob of butter
250g chestnut mushrooms, quartered
250g large flat mushrooms, cut into 8 wedges

250g mixed wild mushrooms such as oyster and shitake, sliced
400g full-fat crème fraîche (I found 200g was plenty)
50g Parmesan or alternative vegetarian hard cheese, finely grated
½ lemon, juice only
finely chopped parsley, to garnish
salt and freshly ground black pepper

1. Preheat the oven to 200C/180C Fan/Gas 6 & line a baking tray with baking paper.
2. Roll out the pastry on a floured work surface into a 28x20cm rectangle ± 1/2 cm thick. Lightly score a criss-cross pattern over the surface of the pastry, being careful not to cut all the way through. Stamp out six rounds using an 8½cm cutter or cut out squares.
3. Place on the baking tray and refrigerate for 10 minutes. Remove from the fridge and brush the tops with beaten egg.
4. Place a large roasting tin in the oven until very hot. Carefully add the oil, butter, and chestnut and flat mushrooms. Season with salt and pepper and toss. Place the tin at the bottom of the oven and the baking sheet with pastry near the top of the oven. Bake for 18–20 minutes, or until the pastries are well risen and lightly golden. The mushrooms should be brown and most of the juices should have evaporated. If not, take out and finish off the mushrooms on the hob.
5. Remove both trays from the oven. Slice the galettes in half widthways & remove any uncooked pastry from the middles. Place upside down on the baking sheet.
6. Add the wild mushrooms & crème fraîche to the roasting tin & mix. Place both trays back in the oven for 8–10 minutes, or until the pastry cases are crisp. The mushrooms should be softened & the crème fraîche will have made a mushroom-coloured sauce. Add the cheese & lemon juice & season.
7. Spoon the mushroom mixture into half the pastry cases. Garnish with the remaining parsley and top with the other halves. Serve straight away.