

Wild Mushroom Tart with Taleggio



Serves 6

Prep 30 - 40 mins

Cook 1 hour

Easy

Ingredients

350g flourey potatoes, like King Edward
200ml milk
142ml carton double cream
50g butter
freshly grated nutmeg
250g puff pastry
flour for dusting
100g taleggio, diced
carrots to serve

1. Roughly slice the mushroom caps and stalks. Peel and thinly slice the potatoes
2. Pour the milk and cream into a large, heavy-based saucepan. Bring to the boil and tip in the potatoes. Return to the boil and simmer very gently for 10-15 mins, stirring from time to time, until the potatoes are tender.
3. Meanwhile, preheat the oven to 200C/ Fan 180C and put a baking sheet in the oven to heat up at the same time.
4. Melt the butter in a large frying pan. When it begins to foam and sizzle, tip in the sliced mushrooms and cook over a high heat for about 10 mins or until all the pan juices have completely evaporated.
5. When the potatoes are tender, remove them from the heat and season with salt, pepper and grated nutmeg. Remove the mushrooms from the heat.
6. Roll out the pastry on a lightly floured surface and use to line a 23cm loose-bottomed quiche tin. Fill with the potato mixture, spreading it out evenly, then spread the mushrooms on top and scatter with the taleggio.
7. Slide the tart on to the hot baking sheet and bake for 20-25 mins or until the pastry is crisp and golden brown. Serve buttered baby carrots.