

Wild Mushroom Tartlets



Serves 4 **Prep 30 mins**

Cooking 30 mins

Easy

Ingredients

375g block all-butter puff pastry
flour, for dusting
25g butter
300g mixed wild mushrooms, cleaned and sliced
25g parmesan, finely grated
small handful parsley, finely chopped
1 egg, beaten

Easily halved - use 1 sheet ready-rolled pastry

1. Roll the pastry out on a floured surface and cut out 4 circles, about 15 cm wide. Leave to chill on a lined baking tray in the fridge.
2. Heat the oven to 200C/ Fan 180C/ Gas 6. Heat a large frying pan until hot, then add the butter and fry the mushrooms for 5 mins until there is no liquid left in the pan. Season, then take off the heat and mix the mushrooms with the parmesan and parsley.
3. Score a 1cm border around the edge of each tart, then spoon the mushrooms into the centre circle. Brush the edge with beaten egg, then bake the tarts for 20 mins until puffed up and golden. Serve immediately.