

MUSHROOM CAP TARTLETS

Serves 4 adults

This works with most large cap mushrooms such as Shiitake, Field mushrooms, or Wine Caps, but our favorite is Almond Portobello.



Ingredients

2 sheets frozen ready-rolled butter	puff pastry, partially thawed
1/3 c. caramelized onion or chilli jam	2 T. real butter
1/4 tsp. salt (or to taste)	1 T. thyme leaves
4 large mushroom caps, trimmed stems removed	soft spreadable fresh goat cheese, to serve

Directions

Preheat oven to 200°C. Line a baking tray with baking paper. Cut pastry circles 1/2" larger than the size of mushrooms and place onto prepared tray. Spread jam onto pastry, leaving a 1/2" border.

Heat butter and oil in a non-stick frying pan over medium heat. Add 2 mushrooms, gill side down. Cook for 3 minutes or until golden. Cook the remaining 2 mushrooms the same way and then transfer to prepared pastry, gills facing up.

Sprinkle with salt and thyme. Bake for 20 minutes or until pastry is puffed and golden. Top with goat cheese and another pinch of fresh herbs (chives would be good) for garnish and serve.

Credit: Recipe by Angel Miller

Look for more recipes on our website:
2AngelsMushrooms.com

