

Wild Mushroom Tarts

MAKES:6

PREPARATION TIME:25 minutes, plus 30 minutes for chilling

COOK TIME:35 minutes

INGREDIENTS:

For the crust:

- 250g (9oz) plain flour
- Pinch of salt
- 25g (1oz) Parmesan cheese, finely grated
- 1 large egg, beaten
- 5 tbsp Filippo Berio Olive Oil

For the filling:

- 15g (1/2 oz) dried porcini mushrooms
- 3 tbsp Filippo Berio Olive Oil
- 1 medium onion, finely chopped
- 2 garlic cloves, crushed
- 200g (7oz) chestnut mushrooms
- 150g (5oz) mixed wild mushrooms, cleaned
- 2 large eggs
- 150ml (1/4 pt) double cream
- 40g (1 1/2 oz) gruyere cheese, grated

METHOD:

Place the flour, salt and Parmesan in a large mixing bowl, then add the egg, olive oil and 60ml (4 tablespoons) of warm water. Mix until contents form a dough. Knead lightly on a floured surface until well combined, then form into a smooth ball. Wrap the dough in cling film and chill for 30 minutes.

Place the dried porcini mushrooms into a small bowl, cover with warm water and leave to soak for 20 minutes. Drain and pat dry on kitchen paper.

Meanwhile heat the oven to 200C°/400°F or Gas Mark 6.

Divide the pastry dough into six equal sized portions and roll each into a thin circle. Line six 10cm (4 inch) individual flan tins with the pastry dough. Prick the base with a fork and line with foil: blind bake for 10 min or until the dough starts to colour



around the edges. Then, remove the foil and bake another 5 minutes.

While the pastry crust is baking prepare the filling.

Heat the olive oil in a large frying pan, add the onions and cook for 5-6 minutes over a medium heat until softened. Chop the porcini mushrooms and stir into the onion mixture, add the garlic and cook together for 1 minute. Add the remaining mushrooms (slicing any large ones beforehand) and cook for an additional 2 minutes. Spoon into the pastry cases.

Beat the eggs and cream together with a little seasoning and pour over the mushroom mixture. Sprinkle with the cheese and bake for about 20 minutes until the filling is set. Serve warm.

COOK'S TIP:

If wild mushrooms are not available, use a mixture of chestnut, white and oyster mushrooms, and the dried porcini will give extra flavour to this selection.

Cook it with: **Classico olive oil**