

## **Individual Mushrooms Tarte Tatins**

### **Teresa Bovey**

1 packet ready rolled puff pastry  
1 tbsp olive oil  
25g butter  
1 large red onion, thinly sliced  
2 cloves garlic, crushed  
300g mixed mushrooms  
50g porcini mushrooms, soaked in hot water for 20mins  
10g chopped fresh parsley  
salt and black pepper  
100g cheese (Brie, Stilton, Goats)

**To serve:** green baby leaf salad, balsamic dressing

1. *Preheat the oven to 200oC Gas 6.*
2. *Grease a 12 hole Yorkshire pudding tin or silicon tin.*
3. *Roll out the pastry into 12 x 7-8 cm rounds and set aside.*
4. *Fry the red onion in the oil for 2-3 minutes in a frying pan , add the crushed garlic and the mixed mushrooms and fry for a further 5 minutes.*
5. *Sprinkle parsley on top and season well.*
6. *Divide the cooked mushroom mixture between the greased muffin tins.*
7. *Place the pastry lids on top of the mushrooms and prick the top with a fork.*
8. *Cook for 18- 20 minutes.*
9. *Turn the tarte- tatins out onto a serving plate, top with a small slice of cheese and serve immediately with a garnish of green salad and a drizzle of balsamic dressing.*

**Serves 12**