

Mushroom tartlet with thyme

Serves 4

Ingredients

- **4 sheets** puff pastry
- **1** egg yolk
- **1 tbsp** olive oil
- **1** shallot, finely chopped
- **100 g** mushrooms
- **2 sprigs** thyme
- **100 g** grated Parmesan
- salt and pepper
- **100 g** rocket

Method

BASES

1. Preheat the oven to 180 °C.
2. Cut 12 cm circles from the puff pastry with a cutter or bowl.
3. Prick the centre of each circle with a fork, leaving a 1 cm border untouched.
4. Place the circles on a baking tray lined with baking paper and brush the border with egg yolk.

FILLING AND BAKING

5. Heat the olive oil in a frying pan and gently fry the shallot until soft.
6. Add the mushrooms and thyme and fry until the mushrooms are golden brown. Turn off the heat.
7. Stir in the cheese and season with salt and pepper.
8. Spoon the mushrooms onto the centre of the pastry bases and bake the tartlets for 10 minutes until golden brown.
9. Serve with a little rocket as a side dish or appetiser.

EQUIPMENT

12 cm round cutter or bowl, fork, pastry brush, baking tray with baking paper, frying pan