



Caramelised Mushroom Tarts

<https://www.mainland.co.nz/recipe/caramelised-mushroom-tarts.html>



Prep Time
25 mins

COOKING Time
25-30 mins

SERVES
24

Don't settle for sausage rolls when you're entertaining. Impress your guests with these mushroom tarts - melted Camembert Cheese on top will have them coming back for more!

Ingredients

Pastry

- 250g flour
- 1 tsp fresh thyme leaves
- 1/2 tsp salt
- 125g Mainland Natural Butter, chilled
- 2 tbsp Anchor Sour Cream Original
- Cold water

Filling

- 500g button mushrooms
- 3 tbsp olive oil
- 6 fresh sage leaves, finely chopped
- 2 tbsp balsamic vinegar
- 1 tbsp brown sugar
- Salt and freshly ground black pepper, to taste

- 250g Mainland Special Reserve Creamy Camembert Cheese

Method

1. To make the pastry, combine flour, salt and thyme in a food processor.
2. Chop Mainland Natural Butter into small cubes and pulse the butter into the flour mixture.
3. Add Anchor Sour Cream Original and slowly add cold water, a tablespoon at a time, until the dough forms a ball. Don't over-process.
4. Wrap dough in cling film and chill for 30-40 minutes.
5. Meanwhile, slice mushrooms thinly. Sauté in olive oil until they are a rich brown colour.
6. Add balsamic vinegar, brown sugar and sage leaves. Continue cooking for a further 5-6 minutes until caramelised. Add salt and plenty of freshly ground black pepper. Cool.
7. Set your oven to 180°C.
8. Roll pastry dough out to about 3mm thick. Cut with a round biscuit cutter and use these rounds to line 24 greased mini muffin holes, gently pressing them in.
9. Spoon a small amount of the mushroom mixture into each pastry case.
10. Bake at 180°C for 15 minutes. Remove from oven and place a cube of Mainland Special Reserve Creamy Camembert Cheese on top of each tart.
11. Bake for a further 5-6 minutes, or until the cheese is melted and golden.