



## Wild Mushroom Tartlet

Serves 4-6

### Ingredients

1 X 375g block all-butter puff pastry  
Flour, for dusting  
25g butter  
300g mixed wild mushrooms, cleaned and sliced  
25g parmesan, grated finely  
Small handful parsley leaves, chopped  
1 garlic clove, chopped finely  
1 egg, beaten  
100g Indian style yoghurt  
¼ bunch fresh basil, sliced finely  
Salt and freshly cracked black pepper, to taste

*Making this recipe? Capture and share your meal with us on Instagram. Just hashtag #dandymarket & #TheKitchen.*

This initiative is funded by the Australian Government.





## Method

1. Roll pastry out on a floured surface and cut out 4 circles. Leave to chill on a lined baking tray in the fridge.
2. Heat oven to 200C.
3. Heat a large frying pan until hot. Add butter and fry mushrooms for 5 minutes until there is no liquid left in the pan. Season, then take off heat and combine with parmesan, parsley and garlic.
4. Score a 1cm border around the edge of each tart, then spoon mushrooms into centre circle.
5. Brush edge with beaten egg.
6. Bake tarts for 20 minutes until puffed up and golden.
7. Serve immediately topped with Indian yoghurt and fresh basil.

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