

Mini Mushroom Puff Pies



Preparation time: 15 minutes

Cooking time: 20 minutes



Makes 9

You will need

- ☐ Oven
- ☐ Microwave and microwave safe dish or frying pan
- ☐ 5-7cm Cookie cutter, glass or cup
- ☐ Baking tray
- ☐ Muffin tray
- ☐ Chopping board
- ☐ Knife
- ☐ Scissors

Ingredients

- ☐ 2 sheets rolled puff pastry, thawed
- ☐ 1 tbsp butter
- ☐ 1 tbsp olive oil
- ☐ 1 tsp garlic paste
- ☐ 250g (approx. 12) mushrooms, roughly diced
- ☐ 1 egg, beaten
- ☐ 2 tbsp grated parmesan cheese
- ☐ ½ tbsp fresh chopped rosemary
- ☐ Salt & pepper
- ☐ 1 egg, beaten
- ☐ 1 tsp salt
- ☐ Extra chopped rosemary



Cooking Steps

- ☐ Preheat the oven to 200°C. Gather a muffin tray and line a baking tray with baking paper.

- ☐ Cut 9 rounds from one of the sheets of puff pastry. Gently press the pastry rounds into the muffin tray. Set aside.

- ☐ Place the butter, olive oil and garlic paste in a frying pan or microwave safe dish. Heat for 2 minutes. Add the mushrooms. Stir to combine then allow the mixture to cool.

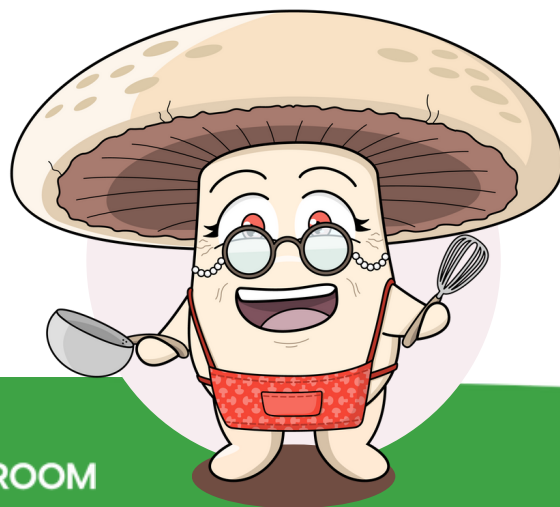
- ☐ Add the egg, grated cheese and rosemary. Season with salt and pepper.

- ☐ Fill the pastry cases with the mushroom filling.

- ☐ Bake for 15-17 minutes or until golden.

- ☐ To make the pastry puff lids, cut another 9 rounds from the second sheet of pastry. Place the pastry rounds on the prepared baking tray. Glaze with beaten egg and sprinkle with salt and rosemary. Bake for 10 minutes or until golden.

- ☐ Place a puff lid on each pie before serving.



Proudly brought to you by the Australian Mushroom Growers' Association.



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