



Mushroom & Cheese Pies

Thanks to chef Simon Sandall who rattled off this suggestion on the spur of the moment when we were making beef Wellington together and wondering what to do with leftover mushroom duxelles and pastry off-cuts.

Makes 4 pieces



INGREDIENTS

- ¼ cup Mushroom Duxelles (see recipe at BeInspired.au)
- About 150g puff pastry offcuts (5oz)
- 1 egg yolk
- Salt flakes, to taste
- 2 tablespoons fresh goat's cheese (chèvre)
- 20g grated cheddar (¾oz)
- Tomato chutney, for serving

METHOD

1. Preheat oven to 220°C (425°F).
2. Roll the pastry out between 2 sheets of baking paper until it's very thin (about 2mm thick).
3. Using a set of cookie cutters, cut 4 x 9cm (3½") discs then reroll pastry offcuts and cut 4 x 6.5cm (2½") discs. Lay all the discs out on a baking paper lined tray.
4. Lightly beat egg yolk with a pinch of salt and 2 teaspoons water (10ml).
5. Brush egg mixture over the 4 large discs then mound cheddar in the centre of them.
6. Spread goat's cheese on the smaller discs and top with duxelles.
7. Invert a small disc onto each of the large discs, then pinch the edges of the large discs up to seal the parcels.
8. Press edges with the tines of a fork to seal well.
9. Brush with egg mixture and bake for about 15 minutes, until well coloured.
10. Serve warm with tomato chutney.