



Mushroom, thyme and olive tarts

Preparation: 30 minutes; cooking: 30 minutes; makes 12

- 1 tbs olive oil
- 300g button mushrooms, thinly sliced
- 3 sheets frozen ready-rolled puff pastry
- 4 green onions, thinly sliced
- 1/3 cup Kalamata olives, halved, pitted
- 1 cup grated tasty cheese
- 4 eggs
- 2/3 cup sour cream
- 2 tbs fresh thyme leaves
- salt & ground black pepper to taste

1. Preheat oven to 200 degrees.
2. Heat oil in a medium frying pan over medium heat. Add the mushrooms & cook, for 3-4 minutes or until just tender. Remove from heat and set aside to cool for 15 minutes.
3. Meanwhile, place the pastry sheets onto a clean work surface to partially thaw. Using a 10cm round cutter, cut 4 pastry discs from each pastry sheet. Use the pastry discs to line 12 x 1/3 cup (80ml) muffin pans.
4. Place the cooled mushrooms, green onions, olives and cheese into a medium bowl. Mix well to combine. Evenly spoon the mushroom mixture into the pastry cases.
5. Whisk the eggs & sour cream in a medium jug until well combined. Stir in the thyme and salt and pepper.
6. Evenly pour the egg mixture over the mushroom mixture in the pastry cases. Bake for 20-25 minutes or until puffed and light golden. Cool the tarts in the pans for 5 minutes before removing to a wire rack. Serve warm.

Variation: Replace the grated tasty cheese with grated gruyere cheese and the sour cream with crème fraiche.