



Mushroom, Leek and Cheese Tarts

Preparation: 20 minutes; Cooking: 35 minutes; Makes 12

2 tbs olive oil
40g butter
2 leeks, trimmed & finely chopped
3 garlic cloves, crushed
200g button mushrooms, sliced
200g Swiss brown mushrooms, sliced
salt & ground black pepper, to taste
100g goat's cheese, cut into 12 slices
3 frozen sheets ready-rolled puff pastry,
partially thawed

1. Preheat oven to 200°C. Line a baking tray with baking paper.
2. Heat oil & butter in a medium frying pan over medium heat. Add leeks & garlic & cook for 5 minutes or until soft. Add mushrooms & cook, stirring often, for 10 minutes or until all liquid has evaporated. Remove from heat & set aside to cool.
3. Cut 4 x 10cm rounds from each pastry sheet.
4. Evenly place goat's cheese slices onto the baking tray. Pile $\frac{1}{4}$ cup mushroom mixture over each cheese slice. Place a pastry round on top of each mushroom mound & pinch pastry around the edges to seal mixture.
5. Bake for 15-20 minutes or until golden & puffed. Turn upside down & serve immediately.