



CHANTERELLE TARLETS

Makes 6 tartlets or 1 large tart | Serves 6 for lunch, when served with salads.



METHOD

To begin, peel and finely slice the white onions. In a medium pan, heat the rapeseed oil and add the onions. Cook over a medium heat for 15-20 minutes, until soft and golden brown. Ensure you stir regularly so that the onions don't catch! Season with salt, and transfer to a container. Remove your puff pastry from the fridge to soften slightly.

Now prepare your mushrooms. You can chop them, but I prefer to use my fingers to tear them into bite sized pieces.

In the same pan, heat the remaining rapeseed oil and fry the mushrooms in batches, until they are soft and golden. Don't overload the pan, as you'll end up boiling the mushrooms in their own juices instead. Remove the cooked mushrooms to a mixing bowl.

Meanwhile, finely chop the thyme leaves and chives,

and add them to the mixing bowl. Stir to combine with the mushrooms, and season well with salt and pepper.

Preheat your oven to 200C (Fan 180C, Gas Mk5). Line a rimmed baking tray with a silicone baking mat or parchment paper.

Using a sharp knife, divide your pastry into half lengthwise, and then cut each strip into 3 even squares approximately 10cm square. Using the back of a butterknife, score (but do not cut through!) a 5mm margin around the border of the pastry. Take a fork, and poke lots of holes in the resulting square centre, and transfer carefully to the baking sheet.

Bake for 6-7 minutes, until golden brown and puffed. Remove from the oven, and use a fork to press down the centre, working your way to the border - this will make

INGREDIENTS

For the Chanterelles

80ml rapeseed oil

600g chanterelle mushrooms, well cleaned

6 sprigs of fresh thyme

1 small bunch chives

Salt & pepper to taste

For the Caramelised Onions

4 large white onions

80ml rapeseed oil

For the Pastry Bases

1 sheet of readymade puff pastry (approx. 35x23cm)

To finish

1 handful parsley

a nice recessed area in the centre of the tartlet.

Fill this recessed area with 1-2 spoonfuls of the caramelised onions, and top with 2-3 spoonfuls of chanterelles. Try and mound them nicely, to give the tart a bit of height.

Return the tartlets to the oven for 3-4 minutes to warm everything through, and transfer carefully to your serving plates. Garnish with some finely chopped parsley, and serve.