

# Creamy Mushroom Vol Au Vents

## Ingredients

- 500g Block Ready-Made Puff Pastry
- Plain Flour, For Dusting
- 1 Egg, Beaten
- 2 Tbsp Butter
- 400g Mushrooms, Roughly Chopped
- 1 Large Garlic Clove, Grated Or Finely Chopped
- 175ml Single Cream
- 4 Tbsp Finely Grated Parmesan Or Vegetarian Italian-Style Hard Cheese
- Few Sprigs Fresh Parsley & Tarragon, Finely Chopped
- Salt & Freshly Ground Black Pepper



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## Method

- Preheat the oven to 220C/200C Fan/Gas 7. Line a baking sheet with baking paper.
- On a lightly floured work surface, roll out the pastry until it is 4-5mm thick. Using a plain 10cm/4in round cutter, stamp out six rounds. Stamp the centres out of three of these rounds using a plain 6cm/2½in cutter. Discard the centres so you are left with three rounds and three rings.
- Arrange the 10cm/4in rounds on the prepared baking sheet, leaving plenty of space between each one. Using a pastry brush, lightly brush the pastry rounds with beaten egg.
- Top each round with a ring of pastry so the edges match up neatly, press down lightly to join them, then brush the tops with some more beaten egg. Prick the exposed centre with a fork to prevent it from rising too much during baking. Bake for about 20 minutes, or until golden and cooked through.

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## Method

- Meanwhile, make the filling. Melt the butter in a large frying pan over a medium-high heat. Add the mushrooms and cook for about 5 minutes, stirring often, until softened and fully cooked. Add the garlic and cook for another minute. Pour in the cream and allow to bubble until it coats the mushrooms in a light sauce. Stir in the Parmesan and most of the chopped herbs and season well.
- Transfer the pastry cases to a serving plate. Fill the centres with the hot mushroom mixture, letting the excess cascade down the sides. Sprinkle over the remaining herbs to serve.