

Garlic Mushroom Cheese Puffs



You asked for it! This mushroom cheese puff is super comforting.

Serves 2 people.

Ingredients

300g chestnut mushrooms, thinly sliced

sunflower/vegetable/rapeseed oil

1 tbsp salted butter

1 brown onion, roughly chopped

2 garlic cloves

$\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp chilli powder
1 tbsp double cream
1 handful tenderstem broccoli
1 pack ready rolled puff pastry
2 cheese slices
1 egg

Method

- Add 1 tbsp of oil and salted butter to a hot pan. Add the onion and cook for 5 minutes.
- Add the garlic and cook for 1 minute.
- Add the mushrooms and continue to cook on high heat for 6-8 minutes to remove any moisture.
- Add the salt, chilli powder, and double cream. Mix well. Take it off the heat and transfer it onto a plate to completely cool for 30 minutes.
- Preheat the oven to 200°C / 180°C with a fan.
- Meanwhile, slice the broccoli in halves lengthways and widthways.
- Lay the puff pastry out flat and cut it into 2 equal pieces. Place each half onto a lined baking tray.
- Add half the mushroom mixture to one piece of puff pastry. Place a cheese slice on top, as well as a few pieces of broccoli.
- Whisk one egg in a small bowl. Brush the sides of the puff pastry with some egg. Then, fold over the puff pastry and pinch the sides together. Use a fork to seal the sides.
- Spread some more egg on top of the pastry and slice a hole in the middle.

- Repeat the process for the other piece of puff pastry.
- Place both pastries in the oven and cook for 15-20 minutes until puffed up and golden.

Enjoy!