

View from the Fridge – Recipes from Brian Donkin

Recipe # 58 – Aubergine and Mushroom Pastries

Preparation time: 15 min – Cooking time: 15 mins

Ingredients

½ glass single cream
10gms thyme
4 flat mushrooms, sliced thickly
1 small aubergine, sliced thinly
1 tablespoon tomato puree
25gms butter
1 tablespoon of chopped parsley
1 egg, beaten
salt and pepper
100gms of puff pastry

Method

1. Roll out thinly and using a wine glass, cut out 6 circles.
2. Put 3 of these on baking tray. Put small knob of tomato puree on each. Brush the outside with the beaten egg, top with the other 3 pastry circles and press together. Make 1cm wide pastry strips from the scraps and use these to form a border to each sandwiched pastry circle. Chill until needed.
3. Preheat the oven to 190C/375F/gas mark 5. Fry in butter the mushrooms and aubergine until they are soft (about 3 minutes). Add in cream, parsley, salt and pepper.
4. Put half of this mixture into the pastry cases. Brush all pastry on view with beaten egg and bake in the oven for 15 minutes.
5. To finish, reheat the rest of the mixture and spoon over the pastries

Scrumptious! - Serves 3

