

STUFFED MUSHROOMS

Ingredients

- 4 Flat Mushrooms
- 1 Carton of Ricotta Cheese
- 1 Packet Fresh Spinach
- 1 Packet Frozen Puff Pastry (thawed)
- Olive Oil
- Black
- Pepper
- 1 Beaten Egg

Method

1. Wash spinach and cook until tender (only a few minutes)
2. Remove from pan and using a clean J-cloth squeeze to remove moisture
3. Prepare the mushrooms -
Remove the stalks. Brush the outside of each mushroom liberally with olive oil
Add a drop of olive oil to the centre of each mushroom
4. Roll out the puff pastry and cut 4 circles large enough to cover and overlap each mushroom, when filled
5. Add a layer of cooled spinach to each mushroom
6. Top the spinach with a good tablespoon of ricotta cheese
7. Sprinkle with cracked black pepper (no need for salt as this is contained in the cheese)
8. Take 1 circle of pastry per mushroom
9. Cover the top of the mushrooms, gently stretching the pastry over the sides and with your thumb, and secure underneath
10. Wash the tops of each mushroom with the beaten egg
11. Place on a baking tray and cook at 180 C for 25 minutes or until the pastry is well risen and golden brown
12. Serve with baby salad leaves (or if you like chips!!)

!! Beware when eating - they will be extremely HOT!!