



## Antipasto Mushroom Tarts

**1 tbs olive oil**  
**400g button mushrooms,**  
**thinly sliced**  
**3 sheet ready rolled puff**  
**pastry, partially thawed**  
**4 eggs**  
**1/2 cup sour cream**  
**3/4 cup antipasto (like semi-**  
**dried tomatoes, eggplant,**  
**feta stuffed olives), finely**  
**chopped**  
**3/4 cup finely grated cheddar**  
**cheese**  
**1 tbs thyme leaves**  
**Sea salt & freshly ground**  
**black pepper**

1. Preheat oven 200°C fan forced. Heat oil in a large non-stick frying pan over medium-high heat. Add the mushrooms and cook for 4 minutes or until just tender. Set aside to cool for 15 minutes.
2. Use a 10cm round scone cutter to cut four rounds from each sheet of pastry. Use the pastry rounds to line the base and sides of twelve, lightly greased, 80ml (1/3 cup capacity) muffin holes.
3. Drain any excess moisture from the mushrooms and transfer to a bowl, add the antipasto and cheese and stir to combine. Spoon the mixture into the pastry. Beat eggs and sour cream together with a fork until well combined. Season with salt and pepper, and pour over the mushroom mixture. Top with thyme and bake for 25 minutes or until pastry is puffed, golden and filling set.
4. Stand for 10 minutes in pan before transferring to a wire rack. Serve warm or room temperature.