

# Savoury Roll It Pastry Recipes

## Roll It



• Hand Made •

### All Butter Pastry

Pre-heat your oven to 180C

Blind bake one 23cm tart case following instructions

Heat the butter and olive oil in a pan over a moderate heat

Add the chopped mushrooms and crushed garlic and allow to cook for approx. 10 minutes over a low heat

In a bowl beat the eggs together with the cream and add seasoning, thyme and parmesan

Place the cooked mushrooms in the pastry shell and spoon over the cream mixture

Bake in the oven for 20-25 minutes until the tart is golden brown

## Garlic Mushroom & Parmesan Tart

This recipe can be made as one large tart (approx. 23cm) but works really well when made as individual tarts

1 375g pack of Roll It Shortcrust Pastry

15g	Butter	250ml	Double or Regular Cream
1tsp	Olive Oil		
1	Clove Garlic, (peeled & crushed)	½tsp	Thyme
		1tbsp	Freshly Grated Parmesan
225g	Button Mushrooms (sliced)		Salt & Freshly Ground Black Pepper
2	Eggs		
1	Egg Yolk		



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