



ST GEORGE'S MUSHROOMS IN PUFF PASTRY WITH SPINACH

Ingredients

240g St George's Mushrooms – check for dirt and creepy crawlies, brush off with small brush
200g Puff Pastry & 1 Egg Yolk to glaze
200g Spinach
50g Double Cream
Sprig of Thyme
100g Butter
100 ml Vegetable Stock

Method

- Roll puff pastry to 5mm thick and drag the back of a fork over it to mark with ridges, then brush with egg yolk. Bake for 10 minutes at 200C.
- When cooked remove from oven. Allow to cool then cut in half lengthways.
- Sauté off spinach and season, set aside.
- Sauté the prepared mushrooms in a knob of butter, season, then add the stock and cream.
- Then for the sauce add the chopped butter to this mushroom mixture and bring back to the boil
- Add the thyme or any other herbs you like.
- Spoon the spinach into half one of the puff pastry halves. Pour over the mushrooms and sauce and put the 'lid' back on and serve.