

MUSHROOM AND GOATS CHEESE FILO PARCELS

by Tim Bone

MAKES: 6 LARGE

INGREDIENTS

9 SHEETS OF FILO PASTRY
250G BUTTER
1 TBSP OLIVE OIL
400G MUSHROOMS, SLICED
1 BROWN ONION, DICED
4 CLOVES GARLIC, FINELY CHOPPED
1 TBSP FRESH THYME, CHOPPED
1 TBSP FRESH ROSEMARY, CHOPPED
2 PACKETS OF MEREDITH DAIRY FRESH DILL CHEVRE
1 TSP DIJON MUSTARD
1/4 CUP PARSLEY, CHOPPED
SALT AND PEPPER TO TASTE
SESAME SEEDS

METHOD

1. HEAT 50G OF THE BUTTER AND OLIVE OIL IN A LARGE FRYING PAN OVER MEDIUM-HIGH HEAT.
2. ADD THE MUSHROOMS, THYME AND ROSEMARY TO THE PAN AND COOK STIRRING FOR 4-5 MINUTES OR UNTIL MUSHROOMS ARE SOFT AND CARAMELISED.
3. ADD GARLIC TO THE PAN AND COOK FOR A FURTHER MINUTE. REMOVE MUSHROOM MIX TO A LARGE MIXING BOWL.
4. TO THE MUSHROOM MIX, CRUMBLE IN BOTH PACKETS OF THE DILL CHEVRE, DIJON MUSTARD, PARSLEY AND A PINCH OF SALT AND PEPPER. MIX WELL WITH A SPOON UNTIL COMBINED. ALLOW THE MIX TO COOL BEFORE MAKING PARCELS.
5. TO MAKE THE PARCELS, FIRST MELT THE REMAINING 200G OF BUTTER IN THE MICROWAVE OR IN A SMALL SAUCEPAN. ONCE MELTED, SET ASIDE.
6. SLICE THE FILO SHEETS IN HALF, PLACE ONE SHEET ON A CLEAN BENCH AND PAINT ON MELTED BUTTER WITH A PASTRY BRUSH. PLACE ANOTHER PIECE ON TOP, BUTTER AGAIN AND ADD ONE FINAL PIECE OF PASTRY TO MAKE 3 LAYERS. BRUSH THE LAST PIECE WITH BUTTER.
7. ADD 2 TBSP OF THE MUSHROOM MIX TO ONE CORNER OF THE PASTRY. FOLD OVER INTO A TRIANGLE SHAPE AND KEEP FOLDING IN A TRIANGLE PATTERN ALONG THE PASTRY TO MAKE A TRIANGLE PARCEL.
8. BRUSH TOP OF PARCEL WITH BUTTER AND SPRINKLE WITH SESAME SEEDS.
9. PLACE ONTO A LINED BAKING TRAY.
10. REPEAT WITH THE REST OF THE MIX TO MAKE 6 PARCELS
11. COOK IN A 200°C OVEN FOR 10-15 MINUTES OR UNTIL THE PASTRY IS CRISPY AND GOLDEN.