

Less than 1 hour (plus chilling time)

Serves 4

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Ingredients:

Herby pastry:

- 2 cups (300g) cake flour
- Pinch of salt
- 4-5 sprigs fresh rosemary or thyme, chopped
- 1 cup (250g) ice-cold butter, cubed
- ½ cup (125g) sour cream

Filling:

- Glug olive oil
- ¼ cup (60g) butter
- 1 onion, finely chopped
- 1 punnet (200g) PnP exotic mushroom mix
- 1 punnet (150g) PnP shimeji mushrooms
- 1 Tbsp (15ml) Italian herbs
- 3 Tbsp (45ml) white wine (optional)
- 4 cloves garlic, minced
- Salt and milled pepper
- 1 tub (250g) crème fraîche
- ⅓ cup (80ml) grated gruyere or mozzarella cheese
- Eggwash, for brushing

Method

1. For pastry, combine flour, salt and herbs in a bowl or food processor.
2. Add butter and pulse (or alternatively use your fingertips if making by hand) until it resembles medium-sized breadcrumbs.

3. Add sour cream and mix until a ball of pastry forms.
4. Shape into a disc, wrap in clingfilm and chill for 15-20 minutes or until firm.
5. For filling, heat oil and butter over medium heat.
6. Sauté onion until softened, about 3-5 minutes.
7. Add mushrooms and Italian herbs and sauté for about 8-10 minutes over high heat until golden brown.
8. Pour in wine, add garlic and cook for another 5-8 minutes.
9. Season, remove from heat and to cool.
10. Preheat oven to 190°C and line a big enough baking tray (about 40-50cm wide) with baking paper.
11. Roll out pastry into a disc (about 40cm) and ½ cm thick on a lightly floured surface.
12. Spread crème fraîche onto pastry starting in the centre and working your way out, leaving about a 5cm border all around.
13. Spoon mushrooms over crème fraîche and sprinkle with cheese.
14. Fold the border up and over the edges of filling, folding, and pleating all the way around the edge to enclose.
15. Brush the border with egg wash.
16. Bake for 30-35 minutes until pastry is cooked and golden.
17. Cool slightly before slicing and serving.

COOK'S NOTE

For the egg wash, whisk together 1 egg with 2 Tbsp (30ml) water.

Brushing your pastries with egg wash before baking results in a beautiful golden-brown colour.

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