

Less than 45 minutes

Serves 6-8

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Ingredients:

- 1 packet (400g) shortcrust pastry
- 2 Tbsp (30ml) olive oil + extra for drizzling
- 2 onions, chopped
- 4 cloves garlic, chopped
- 6 sprigs thyme
- 6 sprigs rosemary
- 3 punnets (150g each) shimeji mushrooms
- 2 punnets (100g each) shiitake mushrooms, halved
- 1 punnet (400g) brown mushrooms, roughly chopped, or white button mushrooms, halved
- 1 tub (230g) herbed cream cheese
- 1 Tbsp (15ml) cornflour, mixed with a little water to make a paste
- 1 egg, whisked
- 2 packets (200g) cashew nuts, toasted and chopped finely or blitzed + extra for serving
- Salt and milled pepper
- 1 packet (30g) wild rocket

Method:

1. Preheat oven to 200°C.
2. Blind-bake pastry in a 23cm loose-bottomed tart tin for 10-15 minutes until firm but not browned.
3. Heat oil in a pan and sauté onion until golden, then add garlic and herbs and cook for 2 minutes.
4. Remove from heat, discard sprigs and set aside.
5. Fry mushrooms in batches over very high heat until golden.

6. Keep a handful aside for topping and add the rest to the onion mixture
7. Stir in cream cheese, cornflour, egg and nuts. Season.
8. Spoon mixture into tart base and bake for 20 minutes or until pastry is cooked and filling is firm.
9. Reheat remaining mushrooms. Place them on tart with rocket and a handful of extra chopped cashew nuts.
10. Drizzle olive oil just before serving.

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