



Mushroom and Eggplant Pies

Preparation: 15 minutes; Cooking: 55 minutes; Makes 16

- 2 tbs olive oil
- 2 garlic cloves, crushed
- 1 onion, finely chopped
- 2 tbs tomato paste
- 400g Lebanese eggplants, trimmed & diced
- 400g flat mushrooms, diced
- 2 tbs capers, chopped
- 1/4 cup chopped continental parsley
- salt & ground black pepper, to taste
- 8 sheets frozen ready rolled puff pastry

1. Heat oil in a large frying pan over medium heat. Add garlic & onion & cook, stirring often, for 4 minutes. Stir in tomato paste & cook for 2 minutes. Add eggplants & mushrooms & cook, stirring occasionally, for 10 minutes. Remove from heat, stir in capers & parsley & season with salt & pepper. Cool mixture.
2. Preheat oven to 220°C.
3. Lightly grease 16 x 1/3 cup (80ml) muffin pans. Place pastry onto a bench & partially thaw. Using pastry cutters cut two 10cm & two 8cm pastry discs from each sheet. Line muffin pans with the 10cm pastry discs. Spoon mushroom mixture into the pastry cases. Top each with an 8cm pastry disc & press edges to seal.
4. Bake for 20 minutes or until pastry is puffed & golden.