



Mushroom and Cheese Strudel

Preparation: 30 minutes (+ 20 minutes cooling time); Cooking: 45 minutes;
serves 4

- 2 tbs olive oil
- 2 brown onion, halved, thinly sliced
- 2 garlic cloves, crushed
- 2 tsp honey
- 500g button mushrooms, sliced
- 150g brie cheese, chopped
- 2 tbs chopped flat-leaf parsley
- salt & ground black pepper
- 2 sheets frozen ready rolled puff pastry
- 1 egg, lightly beaten

1. Preheat oven 200°C. Heat oil in frying pan over medium heat. Add onions and garlic and cook, stirring often for 10 minutes or until soft and light golden. Stir in the honey, cook for 2 minutes.
2. Add mushrooms, increase heat to high and cook for 8 minutes or until all the liquid evaporates. Remove from heat and set aside to cool.
3. Stir the cheese, parsley and salt and pepper into the mushroom mixture.
4. Cut 1 sheet of pastry in half, place onto a greased baking tray, allow room for spreading. Spoon the mushroom mixture evenly over the two pastry halves, leaving a 1cm border around the edges. Cut the second pastry sheet in half and place on top, pressing the edges together.
5. Cut a cross in the centre, brush with egg and season with salt and pepper. Bake for 20-25 minutes or until puffed and golden.