

mushroom & 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
¼ 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.