

Mushroom and Bacon Bread Tartlets

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Ingredients:

1 cup mushrooms, finely chopped
1 medium egg
4 teaspoons of skimmed milk
1 rasher of back bacon, without rind
2 tablespoons margarine.
4 slices bread, granary or wholemeal
Pepper, to taste

Directions:

1. Whisk the egg and mix with the milk, season with pepper.
2. Remove any fat from the bacon and cut the bacon into small pieces and add to the egg and milk.
3. Heat approximately a third of the margarine in a non-stick frying-pan and cook the mushrooms over a moderate heat for about 10-15 minutes.
4. Allow the mushrooms to cool slightly.
5. Preheat the oven to a moderate heat.
6. Remove the crusts of the bread and using a rolling pin, roll the bread out so it is slightly thinner and larger, spread both sides of the bread with the rest of the margarine.
7. Push the bread slices into four 3-inch tartlet tins.
8. Trim off any excess bread with a sharp knife.
9. Add the mushrooms to the egg mixture and pour into the cases.
10. Cook in the oven for about 20-25 minutes, or until set.