

# TART IT UP

There's lashings of gluten-free goodness in these extremely moreish tarts from **Ian Nixon** of the Phoenix, Chudleigh

Mmm, mushrooms – a most excellent staple that are in great supply at the moment. Here at *Crumbs* we like to pack 'em in at breakfast, lunch *and* dinner, especially as it's wintertime and we're all craving savoury, earthy flavours. Ian Nixon likes them too, and he's teamed them with a creamy 'custard' to make compact pies that are filled with flavour.

At the Phoenix, Ian uses as much local produce as possible, and caters for all allergens. He runs his kitchen with operational precision, but when it comes to creativity it's all hands on deck, and he loves his team putting forward ideas for new recipes and menus. We're not sure if the team had a hand in this recipe, but we do know it tastes pretty good.

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## GLUTEN-FREE ROASTED HAZELNUT and FOREST FUNGI MUSHROOM TART with SQUASH PURÉE

(SERVES 8)

### INGREDIENTS

#### For the herb pastry

350g gluten-free plain flour  
175g salted butter  
1 egg  
bunch mixed herbs (parsley, basil, sage)

#### For the filling

450g forest fungi wild mushrooms  
2-3 shallots or 1 red onion  
75g hazelnuts  
125g milk  
125g double cream  
2-3 eggs

#### For the squash purée

1-2 winter squash, depending on size  
25g butter  
1 small white onion  
1-2 cloves garlic  
splash of cream



### METHOD

- Heat oven to 180C/350F/gas mark 4.
- For the pastry, in a blender add the flour, butter, herbs and seasoning. Blend until all ingredients are mixed and look green. Add the egg and continue to blend until the mixture rolls itself into a ball. Wrap the mixture in cling film and refrigerate for 10 minutes.
- Grease and line tart cases, roll out pastry and bake blind until they start to turn golden. Allow to cool.
- Roast the squash until soft, as well as the onion and garlic; allow to cool. Peel the squash and blend with the onion, garlic and butter, add the cream and pass through a sieve. Season.
- For the filling, roast the hazelnuts for 10 minutes, and then finely dice the onion. Pan-fry the onions with the mixed wild mushrooms until slightly caramelised. Slightly crush the hazelnuts and add to mushrooms. For the savoury custard, in a bowl mix the milk, cream and the eggs. Season.
- To finish, place some of the mushroom mixture into the cases, then pour the custard mix in so it just covers the mushrooms.
- Bake in the oven until just set. Serve with the squash purée on the side. ■■■■■