



CROUSTADES

This recipe makes 8 - 12 Croustades.

INGREDIENTS

- 6 slices semi-stale bread
- 4 tablespoons sunflower oil or melted butter
- 1 leek - trimmed and thinly sliced
- 100g chestnut mushrooms - thinly sliced
- 100g Cheddar cheese - finely grated

EQUIPMENT

- chopping board
- sharp knife
- saucepan
- wooden spoon
- grater
- teaspoon
- cutter
- pastry brush
- 12 hole bun tin

HOW TO MAKE IT

1. Heat the oven to 200°C/Gas 6. Place 2 tablespoons of oil (or melted butter) in the saucepan. Gently fry the leeks and mushrooms until they are softened and just beginning to brown.

2. Cut 2 circles of bread from each slice of bread. (Save the left-over pieces for making fresh breadcrumbs for another recipe).

3. Lightly brush both sides of each bread circle with melted butter or oil and place them in the bun tin. Press down to form a case or lining for the filling.

4. Spoon a teaspoon of the cooked leek and

mushroom mixture into each of the bread cases. Sprinkle a teaspoonful of the grated cheese on top of each case.

5. Bake the Croustades for 10 - 15 minutes or until the bread is crisp and browned and the cheese has melted. Serve hot.