

Leek and Mushroom Croustades

INGREDIENTS:

- ½ leek finely chopped
- 50g mushrooms thinly sliced
- 2 slices of semi stale bread
- 50g grated cheddar cheese
- 2 tablespoons of sunflower oil
- Makes 4 small tarts



DIRECTIONS:

1. Preheat the oven to 400° F, Gas mark 6, 200°C 2
2. .Put one tablespoon of oil into a frying pan and gently fry the leeks and mushrooms until soft
3. Cut two circles of bread from each slice
4. Brush the bread circles with remaining oil on both sides. Press the bread circle down to form a case for the filling.
5. Spoon a teaspoon of the filling into each of the bread cases and sprinkle grated cheese on top
6. Bake for 10-15 minutes. Remove from oven and serve while still hot.

Always remember to supervise children during cooking activities

