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Indulge in the earthy flavors of assorted mushrooms enveloped in a buttery pastry crust with this delightful Mushroom Pie recipe. Perfect for a cozy dinner or a special gathering, this savory pie is sure to tantalize your taste buds. Let's dive into the culinary adventure!

Dive into a delectable Mushroom Pie filled with assorted fresh mushrooms and creamy sauce, all nestled within a flaky, homemade pastry crust. This comforting dish is perfect for any occasion!

Ingredients:

For the Pastry Base:

- 70g chilled butter
- 140g all-purpose flour
- 15g dry grated Parmesan cheese
- 2g salt
- 50-60 ml ice water

For the Fillings:

- 500g assorted fresh mushrooms
- 25g butter
- Salt and pepper to taste

For the Sauce:

- 60ml milk
- 120g dairy whipping cream

Others:

- 1 egg, lightly beaten (for brushing the pie crust)



mushroom pie

Method:

For the Fillings:

1. Stir fry assorted mushrooms with butter until tender and fragrant. Season with salt and pepper to taste. Set aside to cool.

For the Sauce:

1. Mix whipping cream with fresh milk until well combined. Set aside.

For the Pastry Base:

1. Lightly grease an 8-inch pie pan and set it aside.
2. In a mixing bowl, combine flour, grated cheese, and salt. Stir to mix.
3. Rub the chilled butter into the flour mixture until it resembles coarse crumbs.
4. Drizzle the ice water over the mixture and mix to form a soft dough.
5. Shape the dough into a round disk and wrap it in plastic wrap. Chill in the fridge for at least 30 minutes or up to overnight.
6. Roll out the pastry between two sheets of cling wrap or baking paper to about 2-3mm in thickness.
7. Remove one side of the cling wrap or baking paper and carefully place the pastry over the prepared pie pan. Mold the pastry into the pan, smoothing the edges and rim carefully.
8. Use a fork to poke holes on the pastry. Line the pie crust with a piece of foil or parchment paper, and fill it with dried beans, uncooked rice, or metal pie weights.
9. Bake in a preheated oven at 190°C for 10 minutes. Remove the weights and continue to bake for another 10 minutes. Remove from the oven and brush the surface with the lightly beaten egg.

Assembling and Baking:

1. Drain the cooked assorted mushrooms and spread them evenly over the pre-baked pastry crust.
2. Pour the whipping cream and milk mixture over the mushrooms. Top with grated cheese.
3. Bake in the preheated oven at 160°C for 30 minutes or until the cheese turns golden brown and the filling is set.
4. Remove from the oven and let it cool slightly before slicing and serving.



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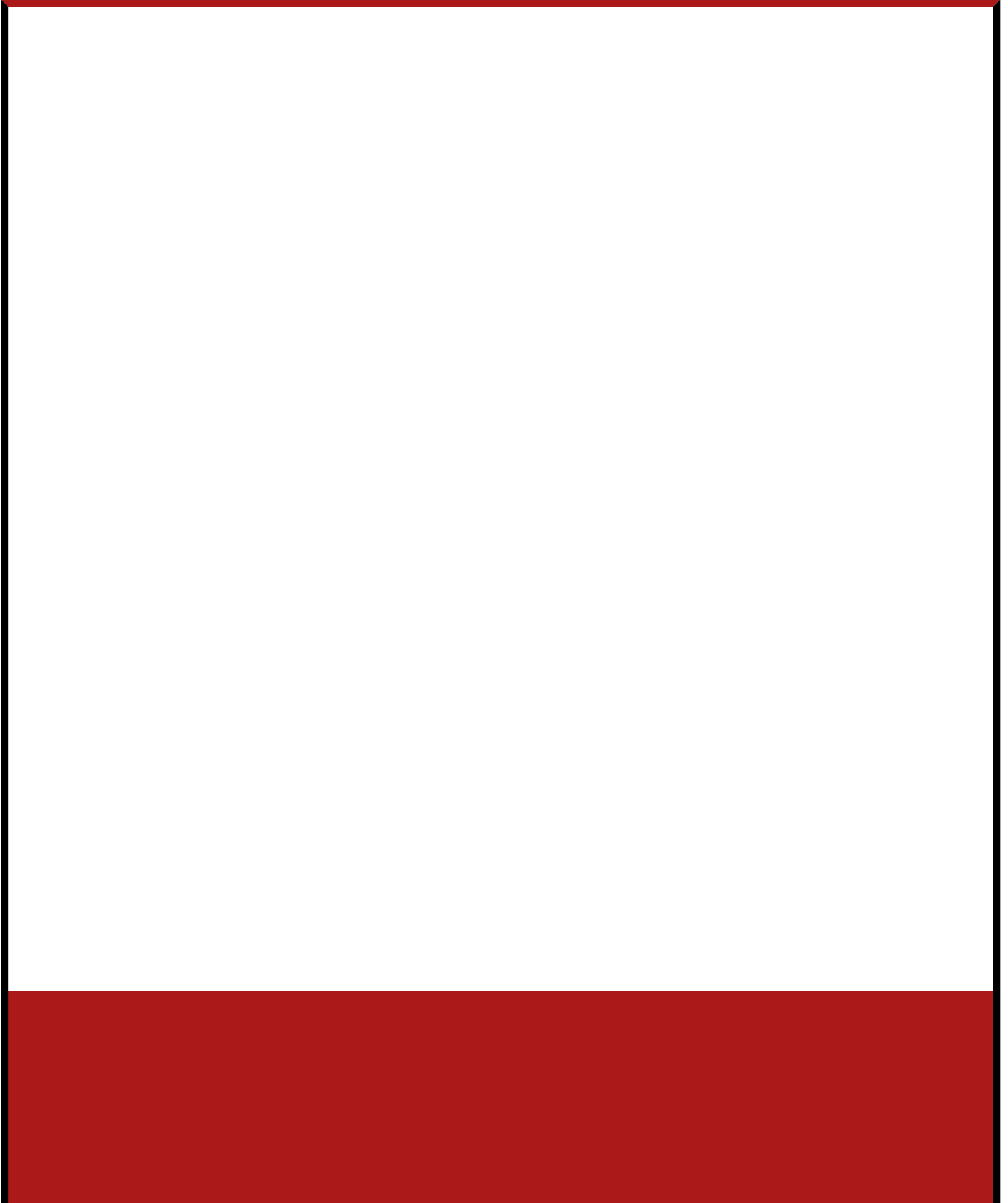
Variations & Tips:

- **Cheese Blend:** Experiment with different cheese blends such as Gruyere, Swiss, or Fontina for added depth of flavor.
- **Herb Infusion:** Add a sprinkle of fresh thyme or rosemary to the mushroom filling for an aromatic twist.
- **Vegetarian Option:** Omit the bacon and customize with additional vegetables like spinach, bell peppers, or caramelized onions for a vegetarian-friendly version.
- **Make-Ahead:** Prepare the pastry dough and mushroom filling ahead of time for quicker assembly on busy days.

Embrace the savory allure of mushrooms with this Mushroom Pie, a comforting treat that promises a symphony of flavors in every bite!

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- [Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method](#)
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Author: Elowen Thorn

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Notes

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Did you make this recipe?

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