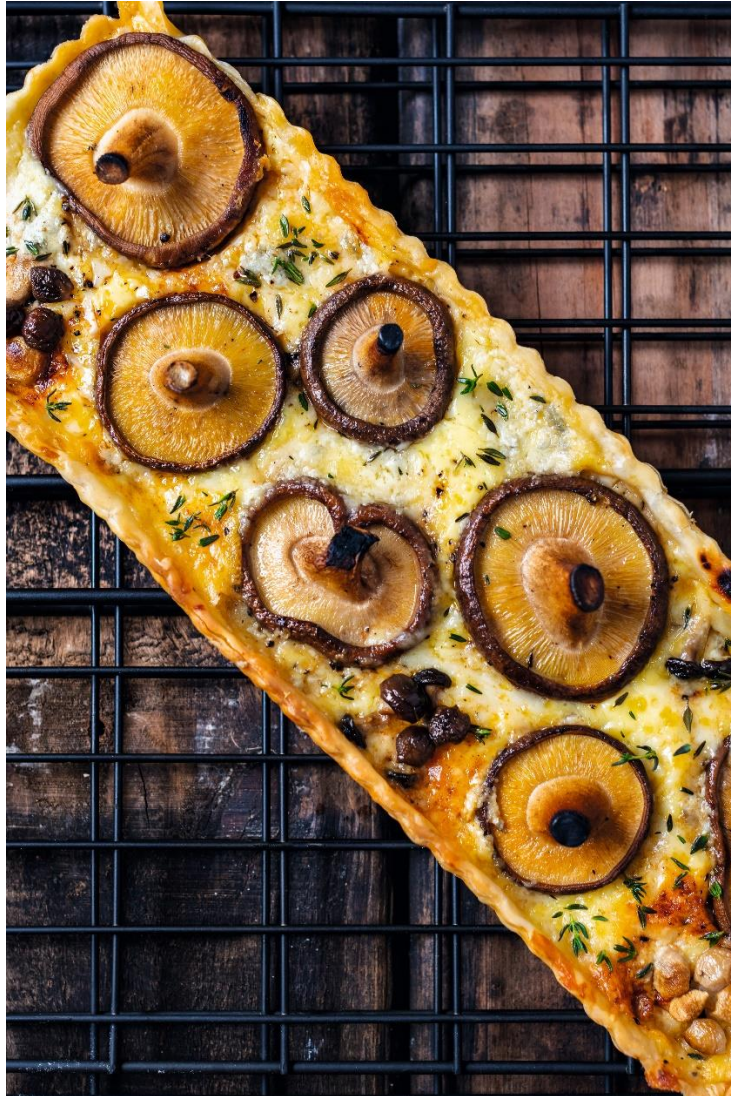


Three-cheese Mushroom Pie

This is an upgraded version of an old-fashioned mushroom pie. You can play around with any cheese as long as you use mozzarella as the main cheese. This pie can also be served as a snack with a glass of ruby cabernet.



Serves 6

Olive oil

1 sheet puff pastry, thawed

80 g gorgonzola cheese, grated

100 g mozzarella cheese, grated

100 g gruyère cheese, grated

200 g porcini mushrooms

1 tsp chopped fresh sage

Smoked paprika

Sea salt flakes and freshly ground black pepper

Fresh thyme to garnish

Coat a baking tray with a little bit of olive oil and line the bottom and sides with the pastry.

Use a fork to prick the pastry all over. Add the three cheeses and mushrooms, and then sprinkle with smoked paprika.

Place on the braai grid over hot coals, cover with foil and a few hot coals, and bake for 20 – 25 minutes.

Check regularly until the cheese is bubbling and the pastry is golden brown.

Once the pie is cooked, remove it from the baking tray and add sea salt and pepper to taste. Garnish with fresh thyme and serve immediately.