

# Leek & mushroom croustades

Makes 12 croustades



## Ingredients (allergens in bold)

- 4 tablespoons sunflower oil or rapeseed oil
- 1 leek – washed, trimmed and thinly sliced
- 200g chestnut mushrooms – thinly sliced
- 12 slices semi-stale **bread**
- 100g **Cheddar** cheese – finely grated

## Method

1. Heat the oven to 200°C/Gas 6. Place 2 tablespoons of oil 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 the remaining oil and place them in the bun tin. Press down to form a case 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.



## Equipment

- chopping board
- sharp knife
- saucepan
- wooden spoon
- grater
- teaspoon
- cutter, just bigger than the size of the bun tin
- pastry brush
- 12-hole bun tin

## Recipe notes and tips

- Change the vegetable filling to suit the seasons – tomatoes, peppers and courgettes would be nice in summer.
- Do not bin the bread trimmings – make breadcrumbs and store them in the freezer for when you need crunchy coatings and toppings.