

DAUPHINOISE AND MORETON TARTELETTES

INGREDIENTS

20g dried porcini, ceps and/or Bolet mushrooms
50g butter
1 medium onion, finely chopped
1 garlic clove, chopped
200g small Charlotte potatoes (peeled weight)
100ml whole milk
100ml double cream
100g chestnut or champignons de Paris (white) mushrooms, halved and thinly sliced
100g Moreton
shortcrust pastry

METHOD

1. Put the dried mushrooms into a bowl and cover with freshly boiled water. Set aside to soak for at least 30 minutes.
2. Roll the pastry out to about 0.5cm and line either 2 lightly buttered 3cm deep, 10cm tartlet tins or deep individual muffin tins or one larger tart tin. Press the pastry right into the edges of the tins, so it comes 0.5cm above the tops of the tins. Prick the bases here and there with a fork, then chill for 20 minutes.
3. Put a baking tray into the oven and preheat it to 200°C/fan 180°C/gas 6. Bake the pastry cases blind for approx 15 mins. Then set aside while you make the filling.
4. For the filling, melt half of the butter in a medium pan, add the onion, cover and cook over a low heat for 10 minutes until soft and lightly golden. Uncover, add the garlic and cook for 1 minute more. Cut the potatoes into 5mm thick slices, then add them to the pan with the milk, cream and some seasoning. Simmer gently for 15-20 minutes, stirring carefully every now and then until the potatoes are tender. (Be careful they don't catch on the bottom of the pan.)
5. Meanwhile, drain the dried mushrooms, squeeze out the excess water, then chop them quite finely. Heat the remaining butter in a frying pan, add the soaked dried mushrooms and the chestnut/white mushrooms and fry briskly for 3 minutes until tender and any excess liquid has evaporated but the mixture remains moist. Season lightly.
6. When the potatoes are tender, stir in half the grated Moreton and season to taste. Spoon half the potato mixture into the bases of the tartlet cases, then cover with the mushroom mixture. Spoon the remaining potato mixture on top, then sprinkle with the rest of the grated Moreton. Bake on the baking tray for 10-15 minutes until the tarts are golden and bubbling.