



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

## Oyster Mushroom & Leek Pithiviers

### Ingredients

15g Butter  
110g Leeks trimmed and sliced  
1 clove of garlic  
110g oyster mushrooms  
75ml dry white wine  
½ tablespoon Thyme (dried will do)  
½ tablespoon Sage (dried will do)  
1 tablespoon crème fraîche  
1 teaspoon Dijon mustard  
500g puff pastry (bought is fine)  
1 egg, beaten to glaze the pastry

#### Stock.

½ onion chopped  
1 carrot chopped  
1 stick of celery chopped  
Clove of garlic crushed  
6 black peppercorns  
290ml of water  
150ml dry white wine

#### Sauce.

150ml double cream  
Bunch of herbs, sage, mint, watercress  
Lemon juice  
1 tablespoon chopped chives



### Method

Make the stock by putting the ingredients in a pan and bring to the boil, simmer for 30-40 minutes, allow to cool and strain. Reserve the liquid.

Put the butter in a saute pan and add the leeks and garlic. Sweat on a low heat for 15 minutes, stir to stop the leek from browning. Tear the mushrooms into piece and add to the leeks and cook for 3 minutes, add the wine and boil. Cook on a high heat until the wine has evaporated, add the herbs, crème fraîche and mustard, ensure all the leeks/mushrooms are coated, remove and cool. Pre-heat oven to 200C/400F/Gas 6.

Prepare the pastry by cutting it in half and roll out into one piece, cut 4 x 10cm/4inch disks. Do the same with the other half but cut out 4 x 12.5cm/4½ inch disks. Place the smaller disks in a baking tray lined with baking paper. Divide the filling into 4 and place on the smaller disks of pastry, Wet the edges of the pastry and place the larger disks on the top of the filling and press down the two edges of the pastry together. Crimp the edges and score the dome of the pastry with the point of a knife (avoiding going through the pasty) and create a series of lines around the top of the pastry like segments. Brush with the beaten egg and chill for 15 minutes, brush with the egg again and cook for 20 minutes until golden and the pastry has risen.

For the sauce put the stock and cream in a pan and bring to a boil, reduce by half. Pour boiling water over the herbs and then dip in cold water. Drain as much water as possible from the herbs, Pour the cream over the herbs and liquidise. Put in the pan and at the lemon and season. Stir in the chives.

Serve the pithiviers with a spoon of the sauce.

### Other information

Serves 4 - 5  
Preparation time - 30 minutes  
Cooking time – 1 hour