



12

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® RED PEPPER AND MUSHROOM PHYLLO PASTRY CHEESECAKE

INGREDIENTS:

4 sheets phyllo pastry, cut into 36 x 12 cm x 12 cm squares
80 ml melted butter
2 x 175 g **LANCEWOOD® Sweet Red Pepper Dip & Top**
3 extra large eggs
salt and freshly ground black pepper to taste
30 ml butter
1 small onion, halved and sliced
250 g button mushrooms, sliced
10 ml fresh thyme

METHOD:

Use 3 phyllo squares at a time - brush each one lightly with butter and place on top of each other not overlapping the corners. Push into the cavities of a muffin pan. Beat the Dip & Top and eggs together. Season to taste and set aside. Heat the butter and fry the onion and mushrooms until soft and golden and all the liquid has evaporated. Add the thyme. Divide the mushroom mixture between the prepared phyllo cases. Divide the egg mixture between the phyllo cases. Bake in a preheated oven at 180°C for 20 - 25 minutes or until golden and puffed.

To finish:

Garnish with fresh thyme sprigs and serve immediately

Cook's notes:

Try with any of the other **LANCEWOOD® Dip & Top Flavors- Sour Cream & Chives, Biltong Flavored or Balsamic & Onion instead of Sweet Red Pepper**. Also delicious as a light meal served with salad.

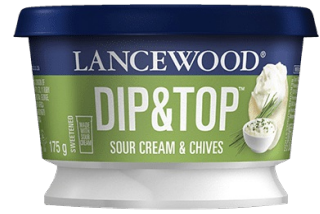
PRODUCTS USED:



Sweet Red Pepper Dip



Biltong Dip



Sour Cream & Chives Dip



Balsamic & Onion Dip

ENJOY!