

# Mushroom & Taleggio Pizza

Serves 4

## Ingredients

<i>25g</i>	<i>Unsalted butter</i>
<i>3 tbsp</i>	<i>Olive oil, plus extra for drizzling</i>
<i>450g</i>	<i>Mixed mushrooms (such as girolles, portabellas, shitakes, and chestnut, roughly sliced into similar slices.</i>
<i>-</i>	<i>Sea salt and freshly ground black pepper</i>
<i>2</i>	<i>Cloves garlic, crushed</i>
<i>375g</i>	<i>Puff pastry</i>
<i>1</i>	<i>Medium egg, beaten</i>
<i>4-5 tbsp</i>	<i>Grated parmesan</i>
<i>100g</i>	<i>taleggio cheese, torn into small pieces</i>
<i>Handful</i>	<i>Oregano, leaves picked and roughly chopped</i>

1. Preheat the oven to 200C/Gas mark 6.
2. Heat a pan with the butter and olive oil. Add the sliced mushrooms and sauté for a few minutes until golden brown. Season well with salt and pepper.
3. Add the crushed garlic and cook for a few more minutes.
4. Transfer to a plate and allow to cool.
5. Roll out the pastry on to a lightly floured board to a large rectangle about the thickness of a pound coin. Slide this on to a baking tray.
6. Using a long sharp knife, lightly score a 1 cm border around the edge of the rectangle, taking care not to cut through the pastry.
7. Brush all over the pastry with the beaten egg.
8. Layer the sautéed mushrooms around the inner rectangle of the pastry. Sprinkle the parmesan and taleggio over the mushrooms.
9. Bake for 15-20 minutes until the pastry has puffed and browned.
10. Scatter the chopped oregano leaves over the pizza and drizzle with a little olive oil before slicing into four.