



**Grant Schooling of The Gilbert Hotel shares his best Kid's Corner Recipe**

**Alexandrina Mushroom and Fresh Cheese Curd Tartlets**

**Ingredients**

- Sheets of puff pastry
- 250g Fresh Field Mushrooms (swiss brown are best) diced
- 250g Alexandrina Fresh Cheddar Curd
- 2 cups Alexandrina Full Cream Milk
- 8 Free range Rosie's eggs

**Safe tips for kids in the kitchen!**

1. Get Mum and Dad to help dice the mushrooms.
2. Crack each egg into a separate bowl so that if you get shells in the egg it will be easier to fish the shells out, having shells in your tartlets aren't cool!!
3. Get Mum and Dad to turn the oven on and help take the tartlets out of the oven using oven gloves!!

**Method**

1. With a pastry cutter cut out circles the size of your muffin tin, and line it with the desired amount of pastry.
2. Place a bowl with the mushrooms and carefully crack the eggs into the bowl.
3. Break up the fresh cheese curds and mix well.
4. Add the milk and mix together.
5. Carefully fill the pastry cups and place into a oven 180c for 15mins or until the top puffs up!!
6. Carefully take out the oven and let cool.
7. Try and resist the temptation until they are cool enough to eat!!
8. You should have some mixture left over because the first batch wont last long!

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