

### **Mushroom & Onions Marmalade Gruyere Tartlets**

2tbsp olive oil  
1 large onion- chopped  
250g mushrooms  
Salt and pepper  
1 tbsp sugar  
Thyme leaves  
12 slices medium sliced white sandwich bread  
Soft butter  
250g gruyere cheese

- 1 Finely chop onion using food chopper and fry in olive oil until browning.
- 2 Finely chop mushrooms and add to onions, add salt, pepper and sugar and cook until juice disappears. Add thyme leaves.
- 3 Butter the bread and cut out 24 rounds to fit small muffin pan. Press in using tart shaper butter side down
- 4 Fill bread cases with a teaspoon of the onion and mushroom marmalade, then top with a generous amount of gruyere cheese (almost make a little pile)
- 5 Bake in a hot oven (180 degrees) for 20 mins until cheese melted and golden.