



A four-course meal - Entree
Savoury Popcorn Tarts
Dave Matthews, The Semaphore Pantry
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Ingredients:

200 g shortcrust pastry
300 ml white sauce
1 tin creamed corn
bunch chives, chopped
50g popcorn
Pinch of cayenne pepper
Pinch of salt
2 tbsp butter
100ml olive oil (for chive oil)

Method:

Blind bake* pastry case in oven for 10-15 minutes at 175 deg C
Blend and strain creamed corn
Mix with white sauce and chives, season
Pop the corn in a dry saucepan with the lid on, while hot, add the butter, cayenne and salt
Cool, then add chives
Blend ½ bunch chives with olive oil, then strain through paper towel
Fill cases with corn mixture, top with popcorn
Dress over or under with chive oil.

*To prevent them becoming soggy, shortcrust pastry cases need to be partially cooked before adding moist fillings. This process, known as blind baking, which seals the surface and results in a crisp pastry case. Line the base and sides of an uncooked pastry case with non-stick baking paper. Fill with rice, dried beans, or metal or ceramic baking weights. (This stops the pastry base rising during cooking.) Place on a baking tray and cook in an oven preheated to 220°C for 8-10 minutes. Courtesy of Taste.com.au

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Ingredients

Butter
Chives

Olive oil

Stallholders

[B.-d Farm Paris Creek](#)
[Hillside Herbs](#), [Salad Greens and Kitchen Herbs](#),
[Aay's Fresh Herbs](#)
[Woodside Cheese Wrights](#), [Passionate Foodie](#), [Rodger Fryer](#),
[Patlin Gardens](#), [Bald Hills Olive Grove](#)