

MUSHROOM tartlets make a dainty entree to serve at a bridge luncheon. They are easy enough to prepare.

Bake the tart cases, using any short crust you prefer. Have ready 1 cup hot mushroom purée. To this add 3 egg yolks well beaten, salt, a pinch of grated nutmeg, a *tiny* pinch of Cayenne pepper. Beat two egg whites till stiff and fold into the purée. Fill the tart cases and bake ten minutes in a moderate oven.

Made very small, these mushroom tartlets are often served with broiled chicken in France.